Rotisserie Oven

MODEL VG
SERVICE MANUAL
Serial Numbers 115493 and Higher



BKI®

Warranty Information

LIMITED ONE YEAR WARRANTY

BKI (The "Company") warrants to the original purchaser/user, that at time of shipment from the Company factory, this equipment will be free from defect in materials and workmanship. Written notice of a claim under this Warranty must be given within **ONE YEAR AND THREE MONTHS** from date of shipment from the factory. Defective conditions caused by abnormal use or misuse, lack of maintenance, damage by third parties, alterations by unauthorized personnel, acts of God, failure to follow installation instructions or any other events beyond the control of the company will **NOT** be covered under Warranty. The obligation of the Company under this Warranty shall be limited to repairing or replacing (at the option of the company) any part which is defective in reasonable opinion of the Company. The user will have the responsibility and expense of removing and returning the defective part to the Company as well as the cost of reinstalling the replacement or repaired part.

IN NO EVENT SHALL THE COMPANY BE LIABLE FOR LOSS OF USE, LOSS OF REVENUE OR LOSS OF PRODUCT OR PROFIT OR FOR INDIRECT OR CONSEQUENTIAL DAMAGES INCLUDING BUT NOT LIMITED TO, FOOD SPOILAGE OR PRODUCT LOSS. WARRANTY DOES NOT COVER GLASS BREAKAGE. THE ABOVE WARRANTY IS EXCLUSIVE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, ARE EXCLUDED INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. THIS WARRANTY SHALL APPLY ONLY WITHIN THE CONTINENTAL UNITED STATES, ITS TERRITORIES, AND POSSESSIONS AND IN CANADA.

LIMITED NINETY DAY LABOR WARRANTY

All labor necessary to repair or replace factory defective parts will be performed, without charge, to the end user, by service personnel of a ***BKI*** Authorized Distributor during the first ninety days after the date of installation of the new equipment.

Replacement parts: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 90 days from date of original installation will be repaired or replaced without charge F.O.B. Factory, Simpsonville, S.C. or F.O.B. authorized distributor.

Table of Contents

Introduction

Your ***BKI*** VG is a computer controlled rotisserie oven. It utilizes a revolving mechanism and heating coils that ensure even product cooking. A touch pad control panel and switches are provided to allow for quick setup and operation. Removable components allow for easy maintenance and cleaning of the VG.

The ***BKI*** name and trademark on this unit assures you of the finest in design and engineering -- that it has been built with care and dedication -- using the best materials available. Attention to the operating instructions regarding proper installation, operation, and maintenance will result in long lasting dependability to ensure the highest profitable return on your investment.

NOTICE PLEASE READ THIS ENTIRE MANUAL BEFORE OPERATING THE UNIT. If you have any questions, please contact your ***BKI*** Distributor. If they are unable to answer your questions, contact the ***BKI*** Technical Service Department, toll free: 1-800-927-6887. Outside the U.S., call 1-864-963-3471.

Safety Precautions

Always follow recommended safety precautions listed in this manual. Below is the safety alert symbol. When you see this symbol on your equipment, be alert to the potential for personal injury or property damage.



Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

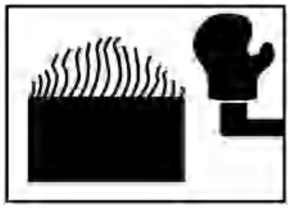
DANGER This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

CAUTION This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

NOTICE This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

Safe Work Practices

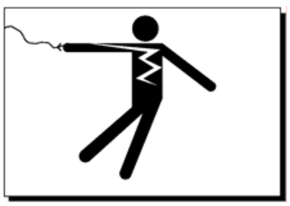


Wear Safe Clothing Appropriate To Your Job
Always wear your insulated mitts when handling hot racks or touch any hot metal surface. If you lose or damage your mitts, you can buy new ones at your local restaurant equipment supply store or from your local ***BKI*** Distributor.

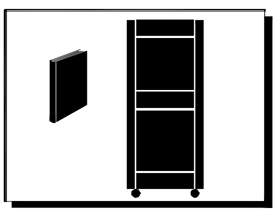
Always wear non-skid shoes when working around the oven or any other equipment.

Never wear loose clothing such as neckties or scarves while operating this equipment. Keep loose hair tied back or in a hair net while operating this equipment.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury from hot cleaning solution.



Beware of High Voltage
This equipment uses high voltage. Serious injury can occur if you or any untrained or unauthorized person installs, services, or repairs this equipment. Always Use an Authorized Service agent to Service Your Equipment.



Keep this manual with the Equipment
This manual is an important part of your equipment. Always keep it near for easy access. If you need to replace this manual, contact:

BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471



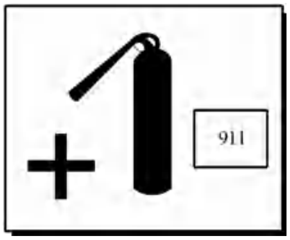
Protect Children
Keep children away from this equipment. Children may not understand that this equipment is dangerous for them and others.

NEVER allow children to play near or operate your equipment.



Keep Safety Labels Clean and in Good Condition
Do not remove or cover any safety labels on your equipment. Keep all safety labels clean and in good condition. Replace any damaged or missing safety labels. Refer to the Safety Labels section for illustration and location of safety labels on this unit. If you need a new safety label, obtain the number of the specific label illustrated on page 4, then contact:

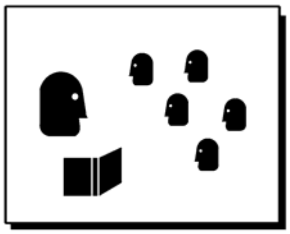
BKI
Technical Services Department
P.O. Box 80400
Simpsonville, S.C. 29680-0400
Or call toll free: 1-800-927-6887
Outside the U.S., call 864-963-3471



Be Prepared for Emergencies
Be prepared for fires, injuries, or other emergencies.

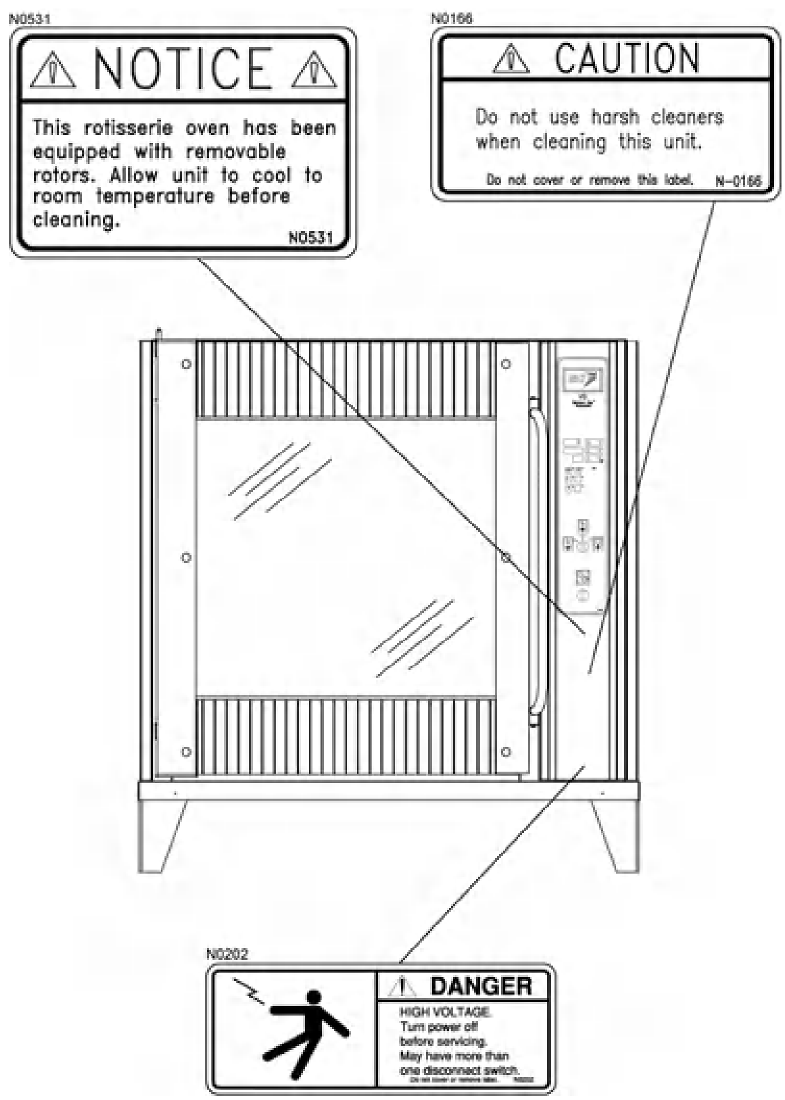
Keep a first aid kit and a fire extinguisher near the equipment. You must use a 40-pound Type BC fire extinguisher and keep it within 25 feet of your equipment.

Keep emergency numbers for doctors, ambulance services, hospitals, and the fire department near your telephone.



Know your responsibilities as an Employer
- Make certain your employees know how to operate the equipment.
- Make certain your employees are aware of the safety precautions on the equipment and in this manual.
- Make certain that you have thoroughly trained your employees about operating the equipment safely.
- Make certain the equipment is in proper working condition. If you make unauthorized modifications to the equipment, you will reduce the function and safety of the equipment.

Safety Labels



Health And Sanitation Practices

BKI Rotisserie Ovens are manufactured to comply with health regulations and are tested and certified to NSF standards. You must operate the equipment properly, using only quality products and use meat thermometers to insure meats are thoroughly cooked.

Food Handling

- Wash hands thoroughly in warm, soapy water after handling raw poultry or meats.
- Clean and sanitize all utensils and surfaces that have been in contact with raw products. Clean and sanitize the meat forks or baskets between cooking.
- **Never** place cooked meats on the same surfaces used to prepare raw meats, unless the area has been thoroughly cleaned and sanitized.

Storage Of Raw Meats

- Designate an area or shelf strictly for the storage of all raw meats to be used in the rotisserie.
- Raw product must always be stored at temperatures below 38° F. (3° C.).
- **Never** store or mix raw foods above cooked foods, as *this is a health hazard*. The drippings from raw foods contaminate cooked or processed foods.
- All chicken and chicken parts to be stored overnight must be thoroughly iced down and refrigerated.

Coding Cooked Foods

All products cooked during the day should be sold the same day.

NOTE: It is not the intent of the rotisserie program to have unsold merchandise at the end of the cooking day. Follow your company's procedures for the handling of any leftover product.

Storage Of Prepared Foods

- Cold foods should be kept at or below 38° F. (3° C.).
- Hot foods must be maintained to meet local health codes, usually a minimum 145° F. (63° C.).

Installation

⚠WARNING Serious injury, equipment damage or death could result if attempting to install this oven yourself. Ensure that an authorized ***BKI*** service agent install the oven.

Unpacking and Handling

It is the owners' responsibility to file all freight claims with the delivering truck line. Inspect all cartons and crates for damage as soon as they arrive. If damage to cartons or crates is found, or if a shortage is found, note this on the bill of lading (all copies) prior to signing.

If damage is found when the equipment is opened, immediately call the delivering truck line and follow up the call with a written report indicating concealed damage to your shipment. Ask for an immediate inspection of your concealed damage item. Packaging material **MUST** be retained to show the inspector from the truck line.

Remove all packing from the interior and exterior of the oven.

Location and Clearance

Underwriters Laboratories requires that the oven have at least 6" clearance from combustible surfaces at the rear and the left side of the machine.

Wiring

⚠WARNING Electrocution, equipment failure or property damage could result if an unlicensed electrician performs the electrical installation. Ensure that a licensed electrician perform the electrical installation.

The oven, when installed by an authorized ***BKI*** service agent, must be wired in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-2002. You can obtain this code from:

The National Fire Protection Association
Batterymarch Park
Quincy, MA 02269

Maintenance

⚠CAUTION Failure to comply with the maintenance below could result in a serious accident or equipment damage.

⚠DANGER Failure to remove power from this unit before performing maintenance may cause severe electrical shock. This unit may have more than one disconnect switch.

Scheduled Maintenance

Use the following table to help manage scheduled maintenance activities.

Frequency	Performed By	Part	Activity
Daily	User	Oven	Clean the entire Oven.

Oven Cleaning

Cleaning is not only necessary for sanitary reasons, but will increase sales appeal and maximize operating efficiency.

⚠DANGER Failure to remove power from this unit may cause severe electrical shock. This unit may have more than one disconnect switch.

⚠CAUTION Using abrasive cleaners may damage the cabinet finish. Use only a mild soap and water solution.

DO NOT USE OVEN CLEANER on this machine. Caustic cleaners can cause damage to the machine.

Never steam clean or get excess water in the interior of the cabinet as this can damage unit.

Always wear appropriate personal protection equipment during the cleaning process to guard against possible injury from hot cleaning solution.

1. Turn off all switches and controls.
2. Let the oven cool until it is warm, but not hot enough to burn you.
3. Pull grease drawer out of oven and empty it’s contents.
4. Clean grease drawer and tray area with hot soapy water.
5. Remove all food products from the unit. Remove V-spits, meat forks and hanging baskets from the unit and place them in a large sink to soak in hot cleaning solution (***BKI*** Cleaner).

6. Remove the Rotor System as described below:
    - Lift the washer from the groove and slide down the shaft.
    - Slide collar down the shaft.
    - Remove the inner shaft. **NOTE:** The welded bead in the center of shaft denotes the shaft removal direction.
    - Remove rotors.
7. Place the Rotor System components in a large sink to soak in hot cleaning solution. Clean the rotors with warm water, a sponge and ***BKI*** Cleaner. Wipe dry with a clean cloth.
8. Remove the circulation bottom as described below:
    - Remove the intake cover.
    - Unscrew all 6 wingnuts. Allow the circulation bottom to drop down.
    - Pull unit toward you until the pins are released.
9. Place the circulation bottom in a large sink and clean with hot soapy water.
10. Clean the top of oven. Carefully clean around fan blades and surrounding areas.
11. Clean the outside and inside of the rotisserie oven with warm water, a sponge and an approved cleaner which is authorized for use on food surface areas.
12. Reassemble the oven.

Troubleshooting

Refer to the table below for troubleshooting information.

Problem	**Cause**	**Possible Solution**
Unit will not turn on.	Power to unit is not on. Problem with building power panel, circuit breaker or fuse.	Check circuit breaker or fuses at building power panel. If problem persists, contact an authorized ***BKI*** service agent for corrective action.
	Blown fuse.	Contact an authorized ***BKI*** service agent for corrective action.
	Hi-Limit is tripped.	Contact an authorized ***BKI*** service agent for corrective action.
	Defective Hi-Limit switch.	Contact an authorized ***BKI*** service agent for corrective action.
Not rotating.	Motor circuit breaker tripped.	Contact an authorized ***BKI*** service agent for corrective action.
Rotor switch not functioning.	Defective switch.	Contact an authorized ***BKI*** service agent for corrective action.
	Capacitor not functioning.	Contact an authorized ***BKI*** service agent for corrective action.

Problem	**Cause**	**Possible Solution**
Oven does not heat at all.	Improper parameter settings.	Check parameter settings.
	Improper program settings.	Check program settings.
	Hi-Limit is tripped.	Contact an authorized ***BKI*** service agent for corrective action.
	Loose wire on heater circuit.	Contact an authorized ***BKI*** service agent for corrective action.
	Defective relay.	Contact an authorized ***BKI*** service agent for corrective action.
	Defective contactor.	Contact an authorized ***BKI*** service agent for corrective action.
	Heating elements not functioning.	Contact an authorized ***BKI*** service agent for corrective action.
Oven heats up slowly.	Improper line voltage.	Check incoming voltage. If problem persists, contact an authorized ***BKI*** service agent for corrective action.
	Heating elements not functioning.	Contact an authorized ***BKI*** service agent for corrective action.
Oven does not heat and blower fan does not function.	Circulation bottom is not installed or microswitch is defective or Hi-Limit is tripped.	Install the Circulation bottom if necessary. For defective microswitch or HI-Limit trip contact an authorized ***BKI*** service agent for corrective action.
Control displays “F1”.	Thermocouple connection is loose or thermocouple defective.	Contact an authorized ***BKI*** service agent for corrective action.
Blower fan not functioning	Defective motor.	Contact an authorized ***BKI*** service agent for corrective action.
Controller displays faulty temperature readings above 400 degrees.	Defective controller, Defective heating elements or Defective thermocouple.	Contact an authorized ***BKI*** service agent for corrective action.

Replacement Parts

Use the information in this section to identify replacement parts. To order replacement parts, call your local ***BKI*** sales and service representative. Before calling, please note the serial number on the rating tag affixed to the unit.

Assemblies

Description	Assembly #	Figure #	Table #
CONTROL PANEL, VG8 CUSTOMER SIDE W/JOG SWITCH CONTROL PANEL, VG16 CUSTOMER SIDE W/JOG SWITCH	AN45414800 AN45414700	1	1
CONTROL PANEL, VG8 CONTROL PANEL, VG16	AN45414300 AN45413200	2	2
DOUBLE FLAT GLASS, NO HANDLE	AB45415600	3	3
DOUBLE FLAT GLASS, W/HANDLE	AB45417500	4	4
DRIPPING DRAWER	AB45436000	5	5
DRIVE ROTOR, VG8/16	AB45418100	6	6
INNER DOOR, FULL HANDLE	AB45416600	7	7
JACKSHAFT	AB45424600	8	8
OUTER DOOR, CURVED	AB45457200	9	9
PASSIVE ROTOR, VG8/16	AB45418000	10	10
POWER ENTRY TERM BLOCK, 208V VG8	AN45452100	11	11
POWER ENTRY TERM BLOCK, EURO 230V VG16	AN45425000	12	12
POWER ENTRY TERMINAL BLOCK, VG16	AN45456600	13	13
ROTOR MOTOR, 208V	AN45414500	14	14
ROTOR MOTOR, 220-240	AN45414600	15	15
ROTOR SHAFT WELDMENT	WB45445800	16	16
SOLID DOOR, W/PULL HANDLE	AB45417900	17	17
WIRE PANEL, DELTA N. AMERICA	AN45476800	18	18
WIRE PANEL, WYE EUROPE	AN45476900	19	19

Figure 1. *Customer Side Control Panel W/Jog Switch*

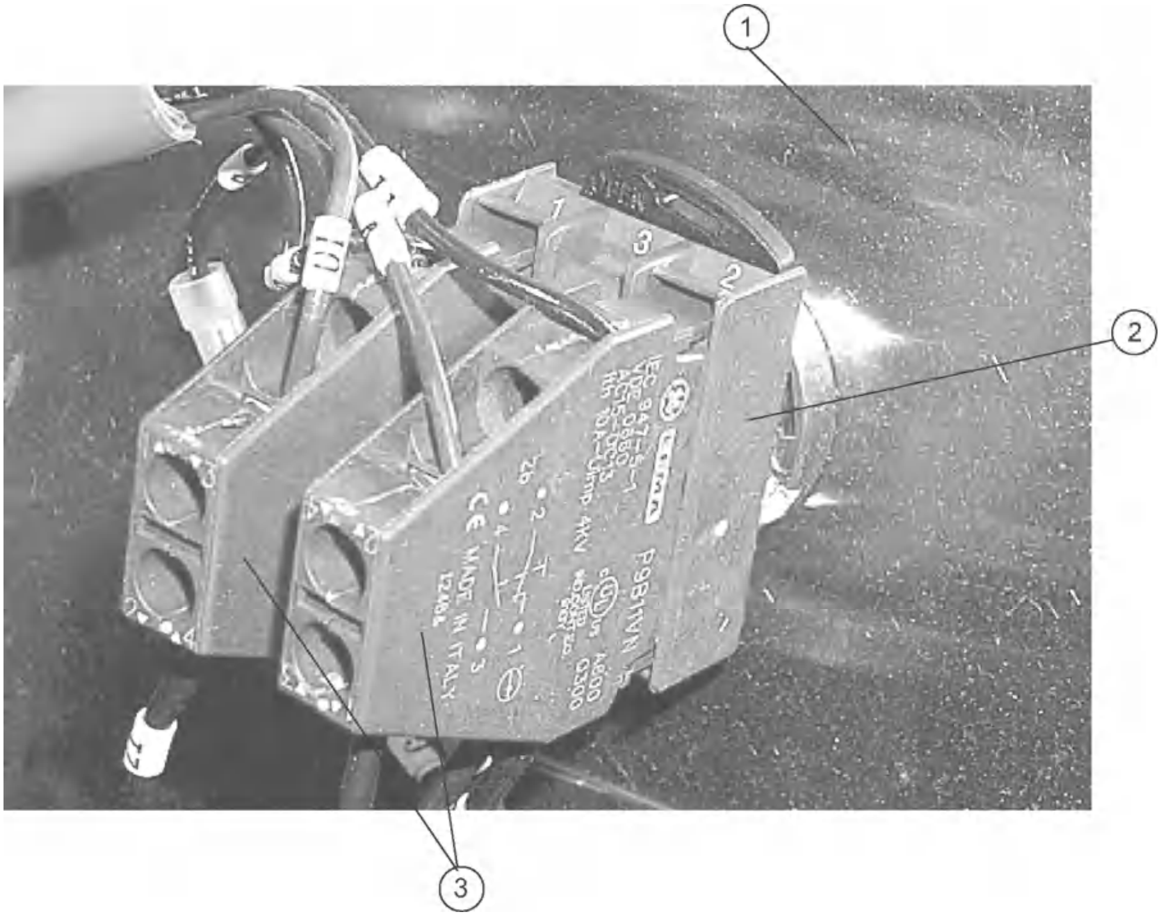


Table 1. *Customer Side Control Panel W/Jog Switch Parts*

ITEM #	PART #	QTY	DESCRIPTION
	AN45414800		***VG8 CUSTOMER SIDE CONTROL PANEL***
1	FB45470303	1	CTL PNL CUST SIDE VG8
2	S0304	1	SWITCH, 2 POS OPERATOR BLK
3	S0308	2	SWITCH, NO/NC BLOCK GE 9PB11VN
	N0520*	1	DECAL, VG8 CUSTOMER SIDE
	AN45414700		***VG16 CUSTOMER SIDE CONTROL PANEL***
1	FB45444203	1	CTL PNL, CUST SIDE VG16
2	S0304	2	SWITCH, 2 POS OPERATOR BLK
3	S0308	4	SWITCH, NO/NC BLOCK GE 9PB11VN
	N0510**	1	DECAL, VG REAR ROTOR SWITCH

* - This part is depicted in the Controls and Indicators section.

** - This part is depicted in Figure 21, item 5.

Figure 2. *Control Panel*

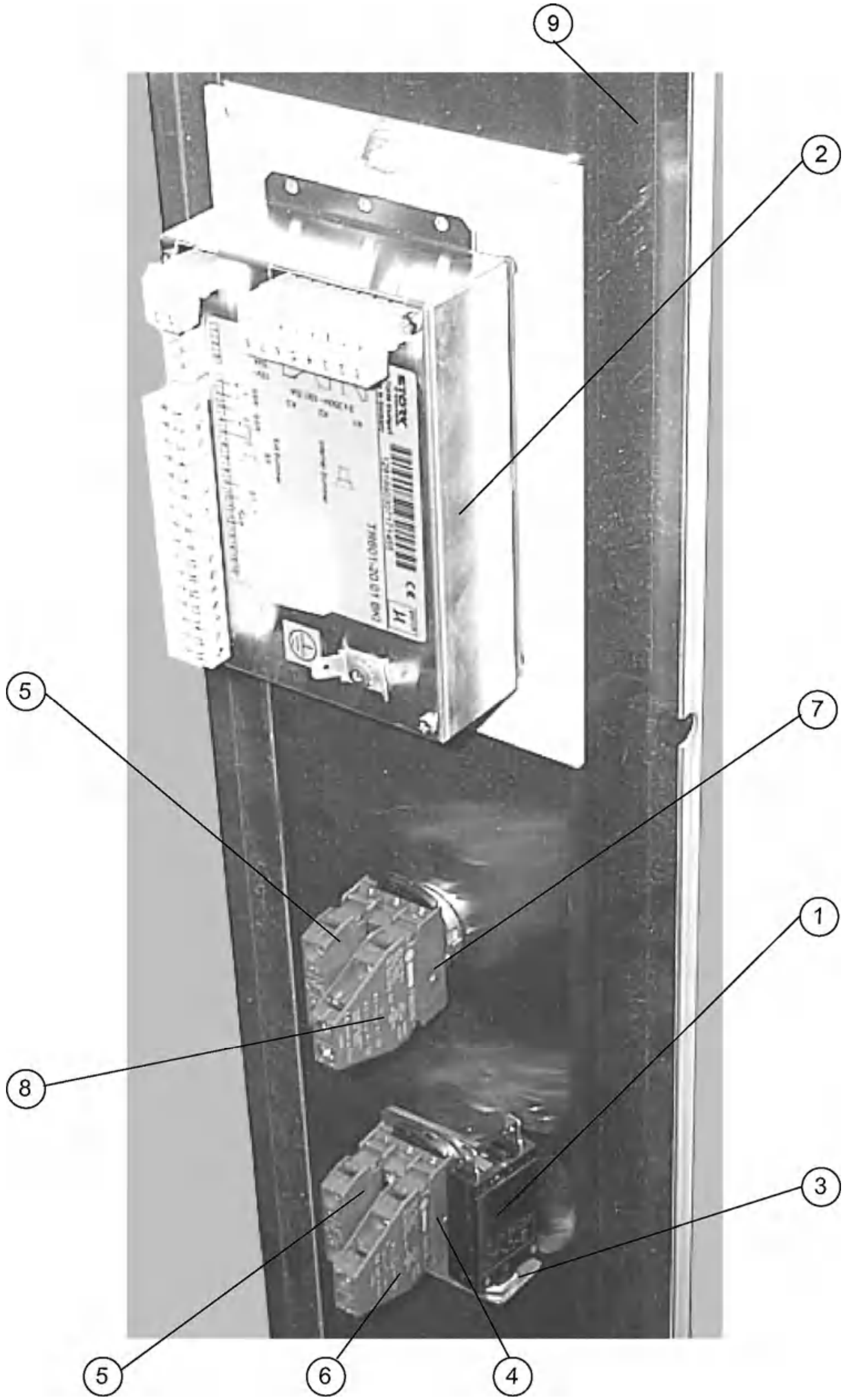


Table 2. *Control Panel Parts*

ITEM #	PART #	QTY	DESCRIPTION
	AN45414300		***VG8 CONTROL PANEL***
1	CB0059	1	BREAKER, CIRCUIT .6 AMP 250V
2	CP0048	1	CONTROLLER, TIME/TEMP VG
3	FA45438209	1	BRKT, CIRCUIT BREAKER
4	S0304	1	SWITCH, 2 POS OPERATOR BLK
5	S0307	2	SWITCH, NO BLOCK GE P9B10VN
6	S0308	1	SWITCH, NO/NC BLOCK GE 9PB11VN
7	S0338	1	SWITCH, 3 POS SATIN CHROME
8	S0347	1	SWITCH, CONTACT BLOCK 2NC
9	WB45470100	1	CTL PNL WELD VG8 STORK CONTROL
	N0503*	1	DECAL, CONTROL PANEL VG
	AN45413200		***VG16 CONTROL PANEL***
1	CB0059	2	BREAKER, CIRCUIT .6 AMP 250V
2	CP0048	2	CONTROLLER, TIME/TEMP VG
3	FA45438209	2	BRKT, CIRCUIT BREAKER
4	S0304	2	SWITCH, 2 POS OPERATOR BLK
5	S0307	4	SWITCH, NO BLOCK GE P9B10VN
6	S0308	2	SWITCH, NO/NC BLOCK GE 9PB11VN
7	S0338	2	SWITCH, 3 POS SATIN CHROME
8	S0347	2	SWITCH, CONTACT BLOCK 2NC
9	WB45444300	1	CTL PNL WELD OPER SIDE VG16
	N0503*	2	DECAL, CONTROL PANEL VG

* - This part is depicted in the Controls and Indicators section.

Figure 3. *Double Flat Glass W/No Handle (Sheet 1 of 4)*

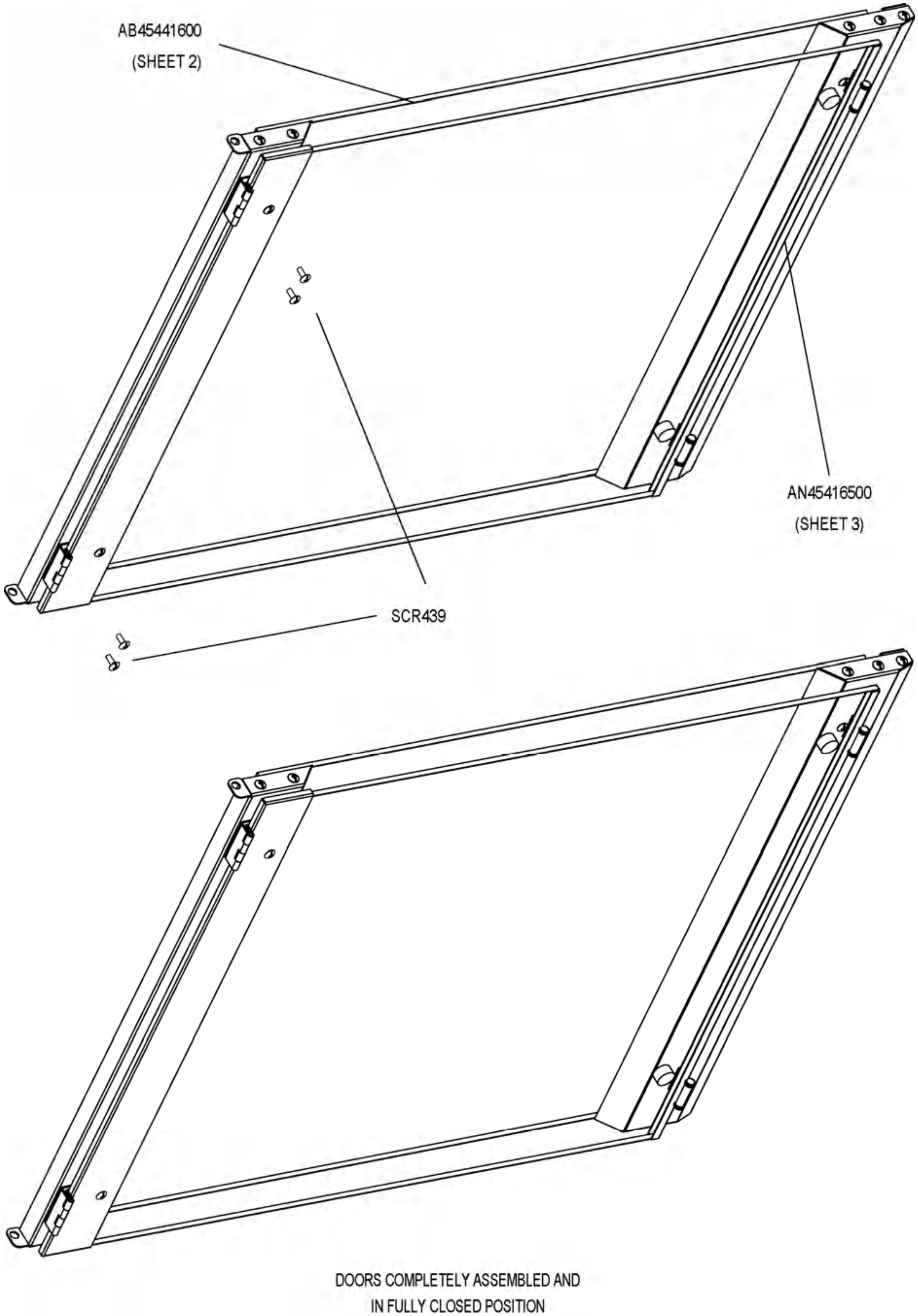


Figure 3. *Double Flat Glass W/No Handle (Sheet 2 of 4)*

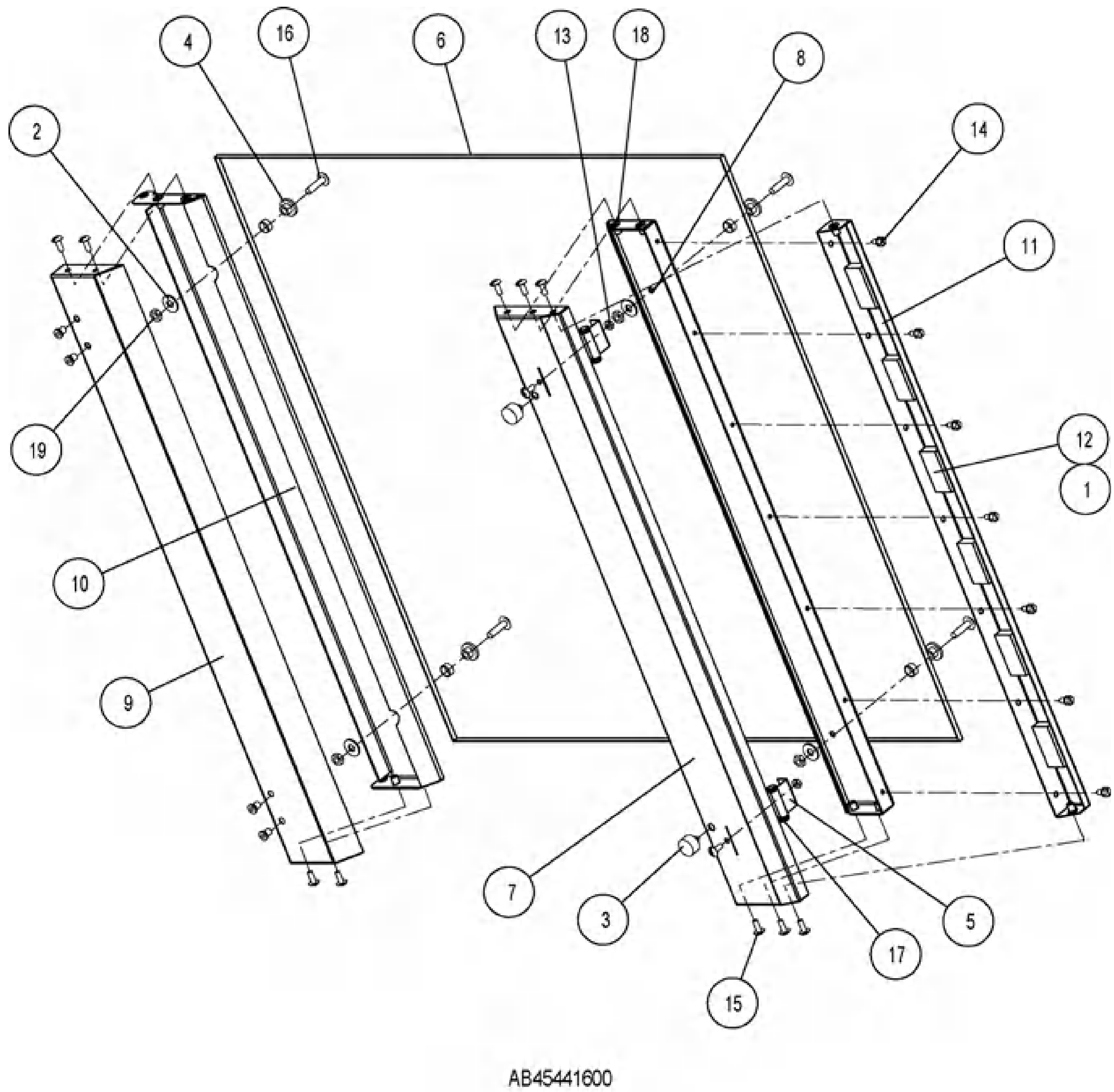


Figure 3. *Double Flat Glass W/No Handle (Sheet 3 of 4)*

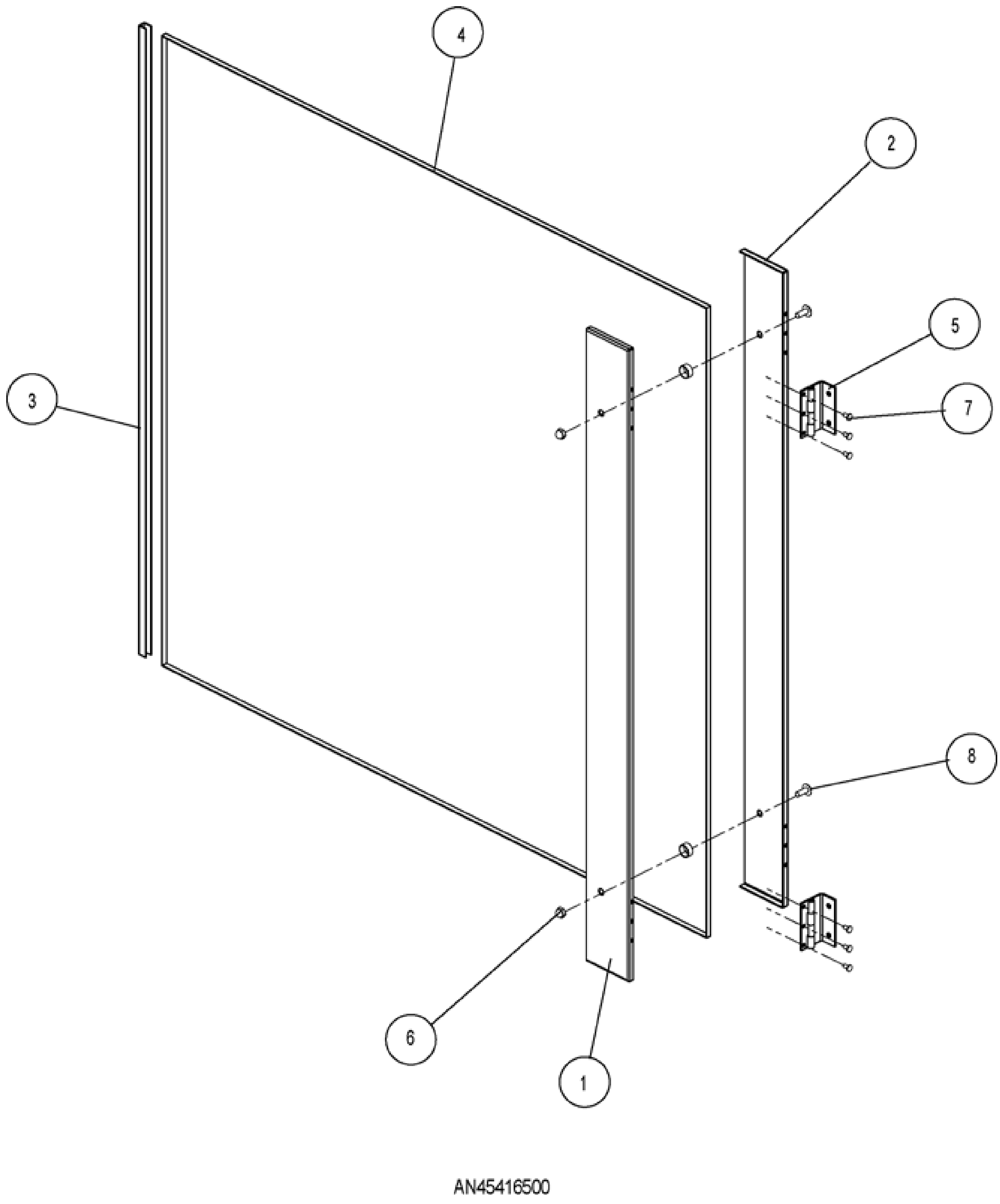
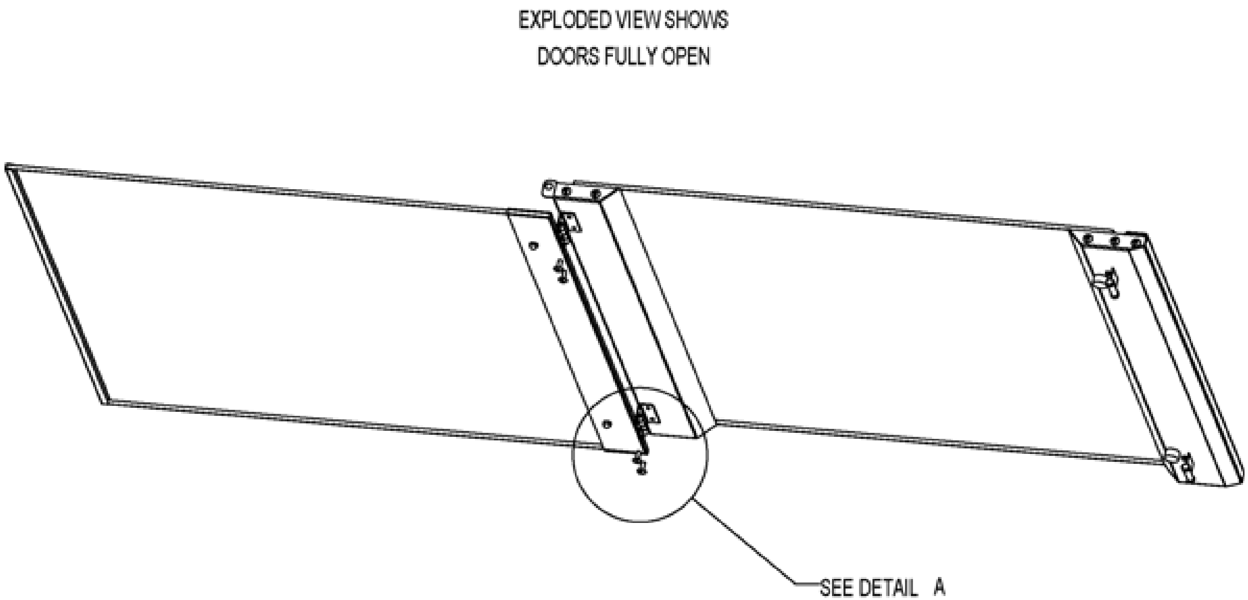


Figure 3. *Double Flat Glass W/No Handle (Sheet 4 of 4)*



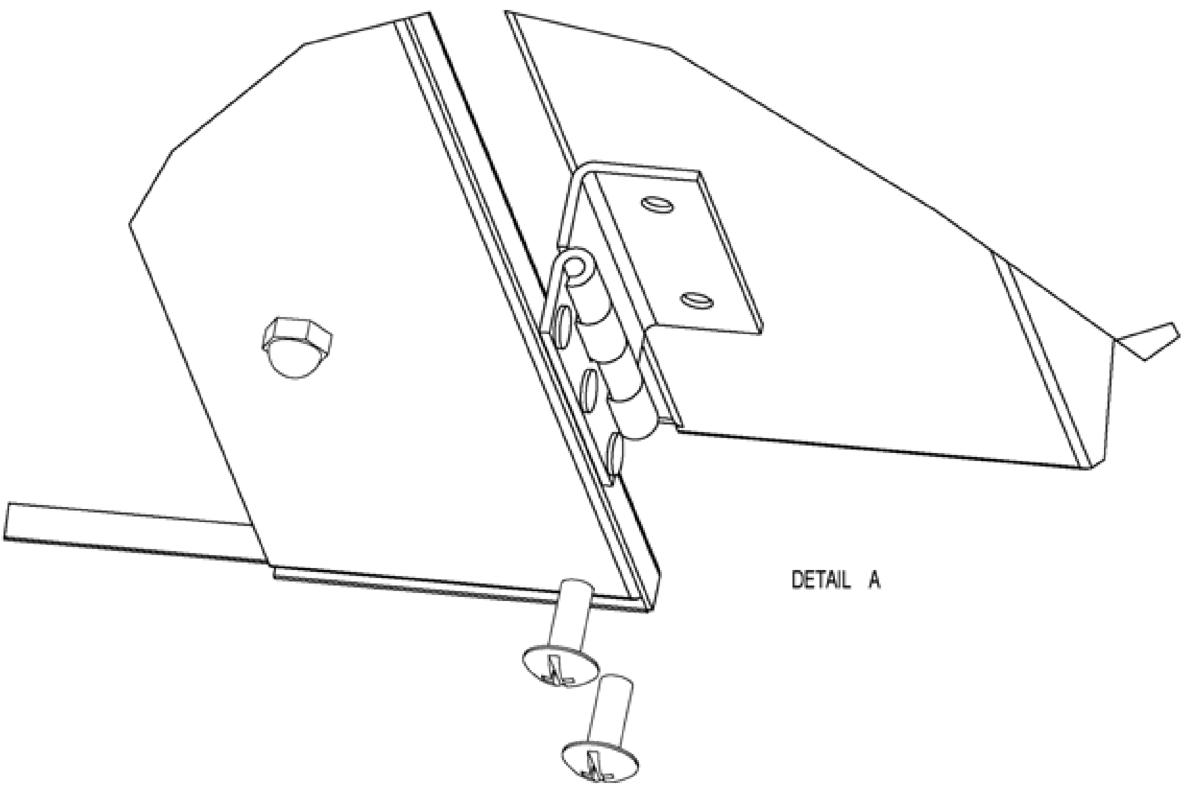


Table 3. *Double Flat Glass W/No Handle Parts*

ITEM #	PART #	QTY	DESCRIPTION
Figure 3 (sheet 1)	AB45415600		DOUBLE FLAT GLASS, NO HANDLE
	SCR439	4	SCREW, 8-32 X 1/2 PHIL TR HD
Figure 3 (sheet 2)	AB45441600	1	INNER DOOR ASSY NO HDL W/H-CLIP
1	TP0037	1	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	WSH038	4	WASHER, 1/4 USS FLAT
3	B0990	2	BUMPER, SNAP IN (VG)
4	B0858	4	BUSHING, INNER DOOR GLASS VG
5	F0360	2	CLIP, DOOR W/06MM HOLE
6	GL0298	1	GLASS, 27.06 X 28.656 VG
7	FB45436551	1	HANDLE BRKT COVER, VG
8	FB45442302	1	HANDLE BRKT VG16
9	FB45437151	1	HINGE BRKT COVER, INNER DOOR
10	LZ0112	1	BRKT, INNER DOOR HINGE VG
11	FB45442503	1	MAGNET MOUNT VG
12	MC0005	6	MAGNET, 1 7/8 X 7/8
13	NUT276	2	NUT, 8-32 WASHERED LOCKNUT
14	SCR016	7	SCREW, 10 X 1/2 SLTD HEX WSHR
15	SCR439	12	SCREW, 8-32 X 1/2 PHIL TR HD
16	SCR418	4	SCREW, 1/4-20 X 1 SLTD TR HD
17	F0361	4	STOPPER, PLAS F. CLIP
18	F0137	14	THREAD INSERT 8-32 STEEL
19	WSH248	4	WASHERED LOCKNUT, 1/4-20 ZINC
Figure 3 (sheet 3)	AN45416500	1	DBL FLAT GLASS DOOR ASSY
1	FB45438551	1	BRACKET, DOOR FLAT GLASS
2	FB45438651	1	BRACKET, DOOR FLAT GLASS
3	MA45436900	1	GLASS COVER, DFG VG
4	GL0318	1	GLASS, 27.060 X 28.656
5	H0109	2	HINGE, BLK ANODIZED
6	NUT264	2	NUT, 8-32 ACORN S/S
7	RIV180	6	RIVET, SSD42SSBS
8	SCR439	2	SCREW, 8-32 X 1/2 PHIL TR HD

Figure 4. *Double Flat Glass W/Handle (Sheet 1 of 4)*

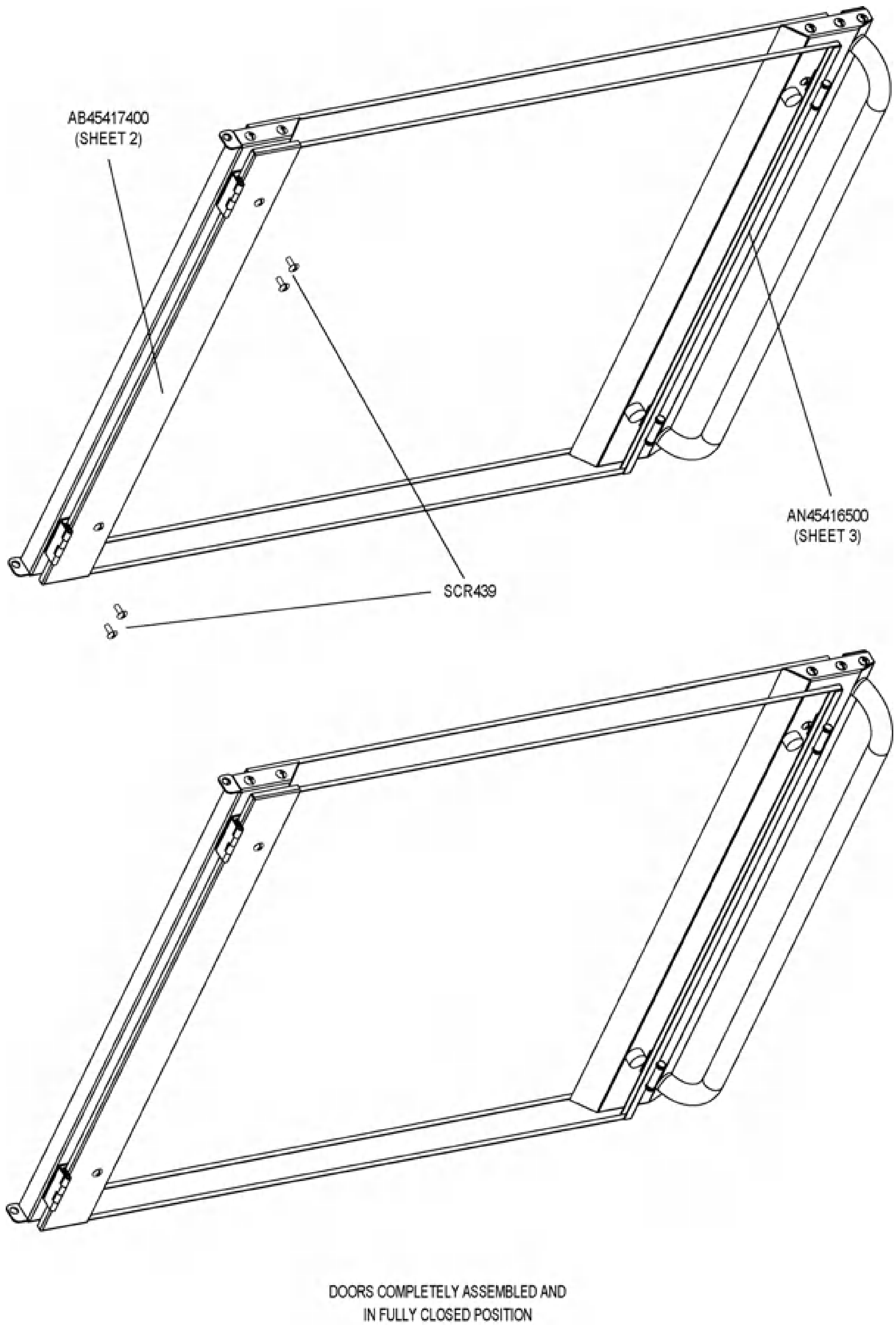


Figure 4. *Double Flat Glass W/Handle (Sheet 2 of 4)*

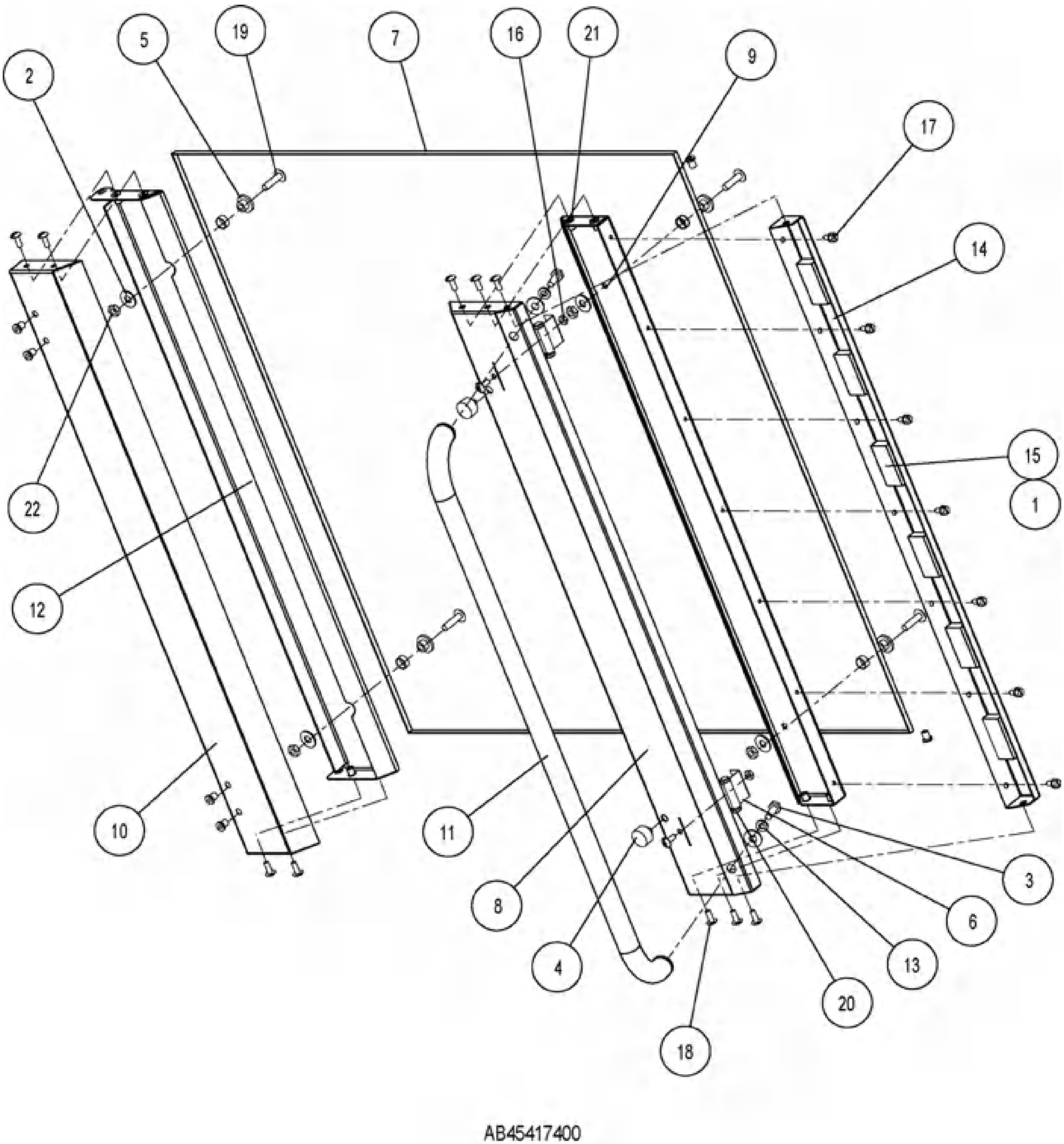


Figure 4. *Double Flat Glass W/Handle (Sheet 3 of 4)*

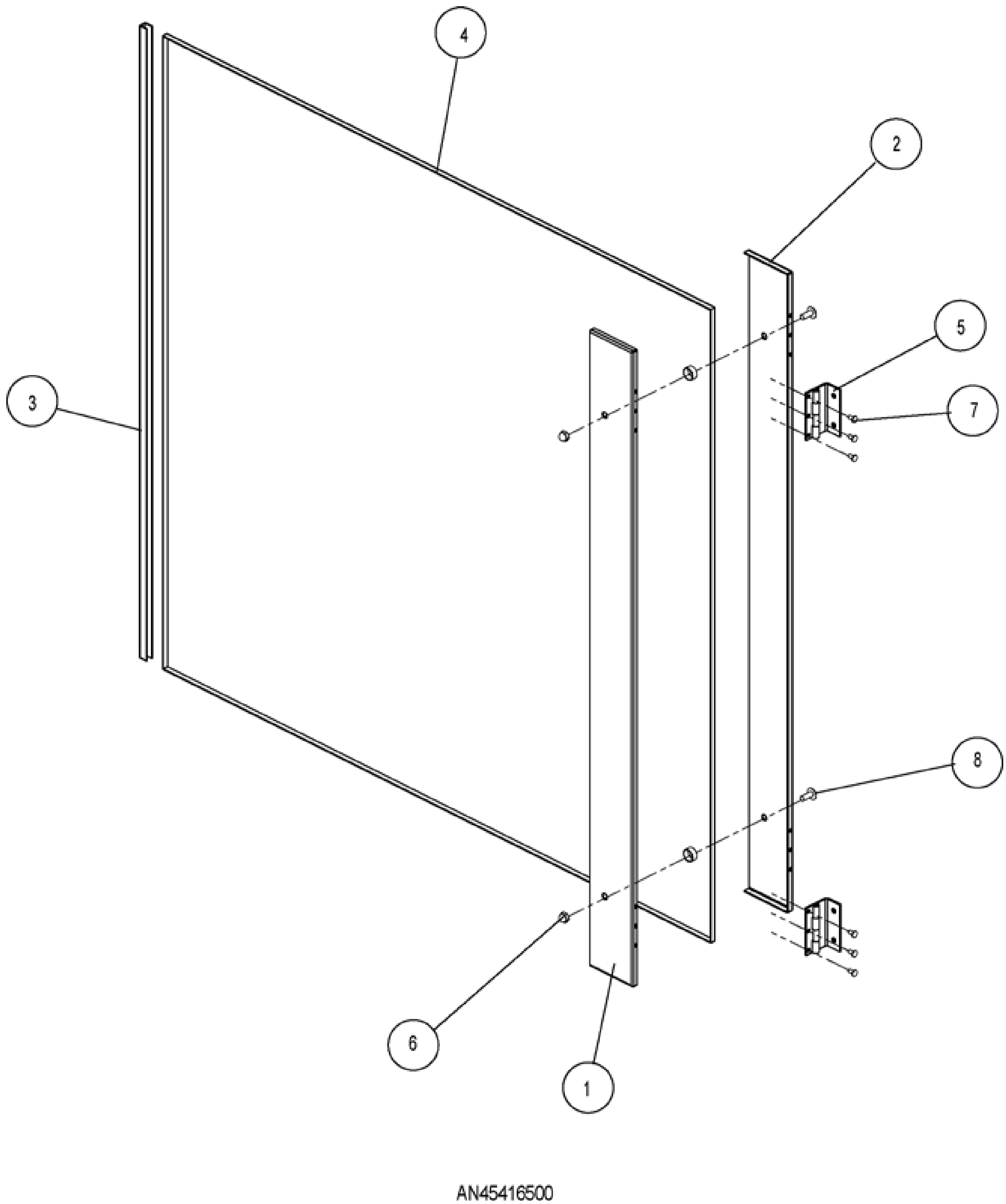


Figure 4. *Double Flat Glass W/Handle (Sheet 4 of 4)*

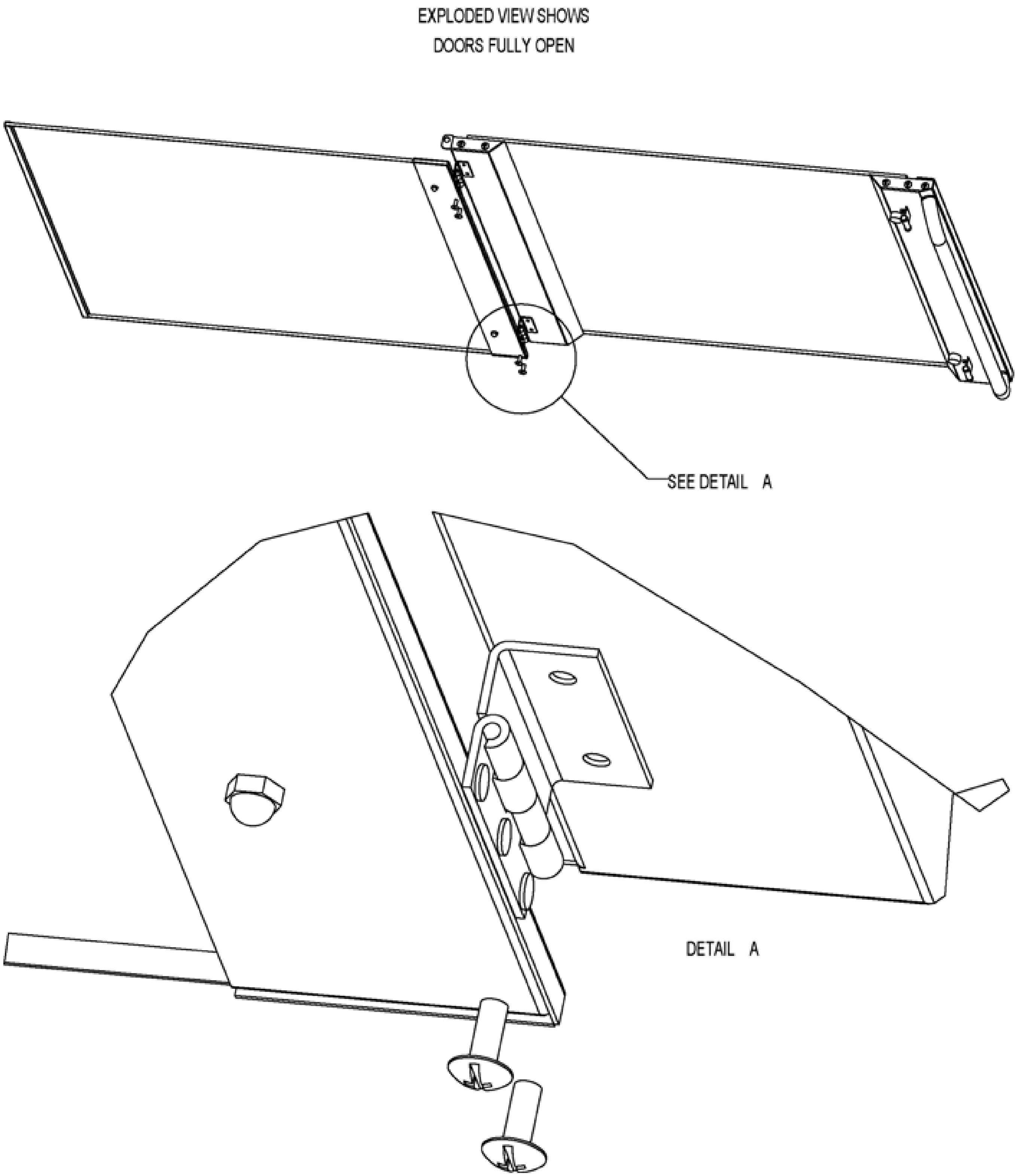


Table 4. *Double Flat Glass W/Handle Parts*

ITEM #	PART #	QTY	DESCRIPTION
Figure 4 (sheet 1)	AB45417500		DOUBLE FLAT GLASS, W/HANDLE
	SCR439	4	SCREW, 8-32 X 1/2 PHIL TR HD
Figure 4 (sheet 2)	AB45417400	1	INNER DOOR ASSY, VG
1	TP0037	1.33	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	WSH038	6	WASHER, 1/4 USS FLAT
3	SCR059	2	SCREW, 1/4-20 X 3/4 HEX CAP
4	B0990	2	BUMPER, SNAP IN (VG)
5	B0858	4	BUSHING, INNER DOOR GLASS VG
6	F0360	2	CLIP, DOOR W/06MM HOLE
7	GL0298	1	GLASS, 27.06 X 28.656 VG
8	FB45417351	1	HANDLE BRKT COVER
9	FB45442302	1	HANDLE BRKT VG16
10	FB45437151	1	HINGE BRKT COVER, INNER DOOR
11	H0209	1	HANDLE, VG COMPONENT HDWE
12	LZ0112	1	BRKT, INNER DOOR HINGE VG
13	WSH044	2	WASHER, 1/4 LOCK ZINC PLTD
14	FB45442503	1	MAGNET MOUNT VG
15	MC0005	6	MAGNET, 1 7/8 X 7/8
16	NUT276	2	NUT, 8-32 WASHERED LOCKNUT
17	SCR016	7	SCREW, 10 X 1/2 SLTD HEX WSHR
18	SCR439	12	SCREW, 8-32 X 1/2 PHIL TR HD
19	SCR418	4	SCREW, 1/4-20 X 1 SLTD TR HD
20	F0361	4	STOPPER, PLAS F. CLIP
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3	MA45436900	1	GLASS COVER, DFG VG
4	GL0318	1	GLASS, 27.060 X 28.656
5	H0109	2	HINGE, BLK ANODIZED
6	NUT264	2	NUT, 8-32 ACORN S/S
7	RIV180	6	RIVET, SSD42SSBS
8	SCR439	2	SCREW, 8-32 X 1/2 PHIL TR HD

Figure 5. *Dripping Drawer*

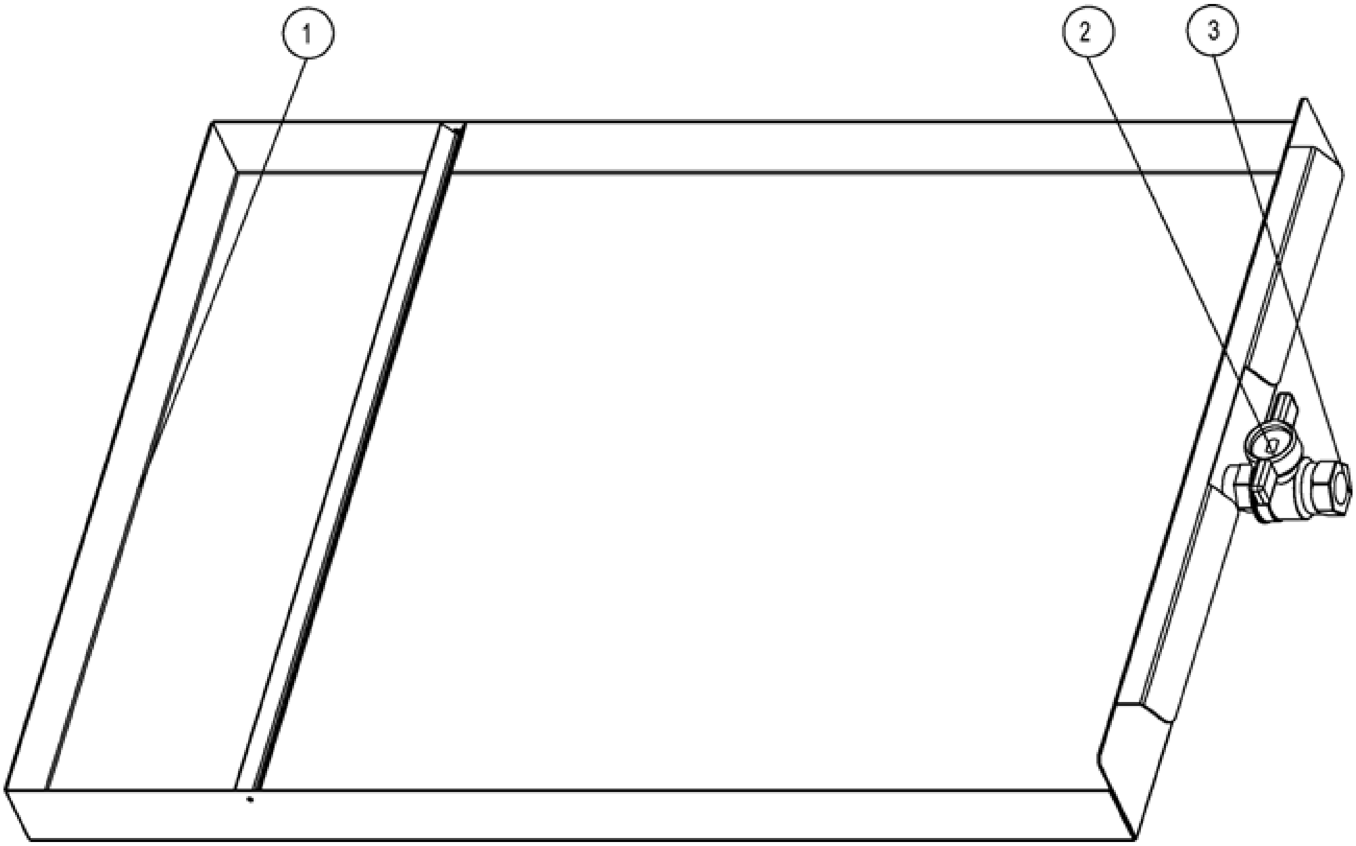


Table 5. *Dripping Drawer Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	WB45435900	1	DRIPPING DRAWER VG
2	V0020H	1	HANDLE FOR V0020 BALL VALVE
3	V0020	1	VALVE, BALL 3/4" FULL PORT

Figure 6. *VG8/16 Drive Rotor*

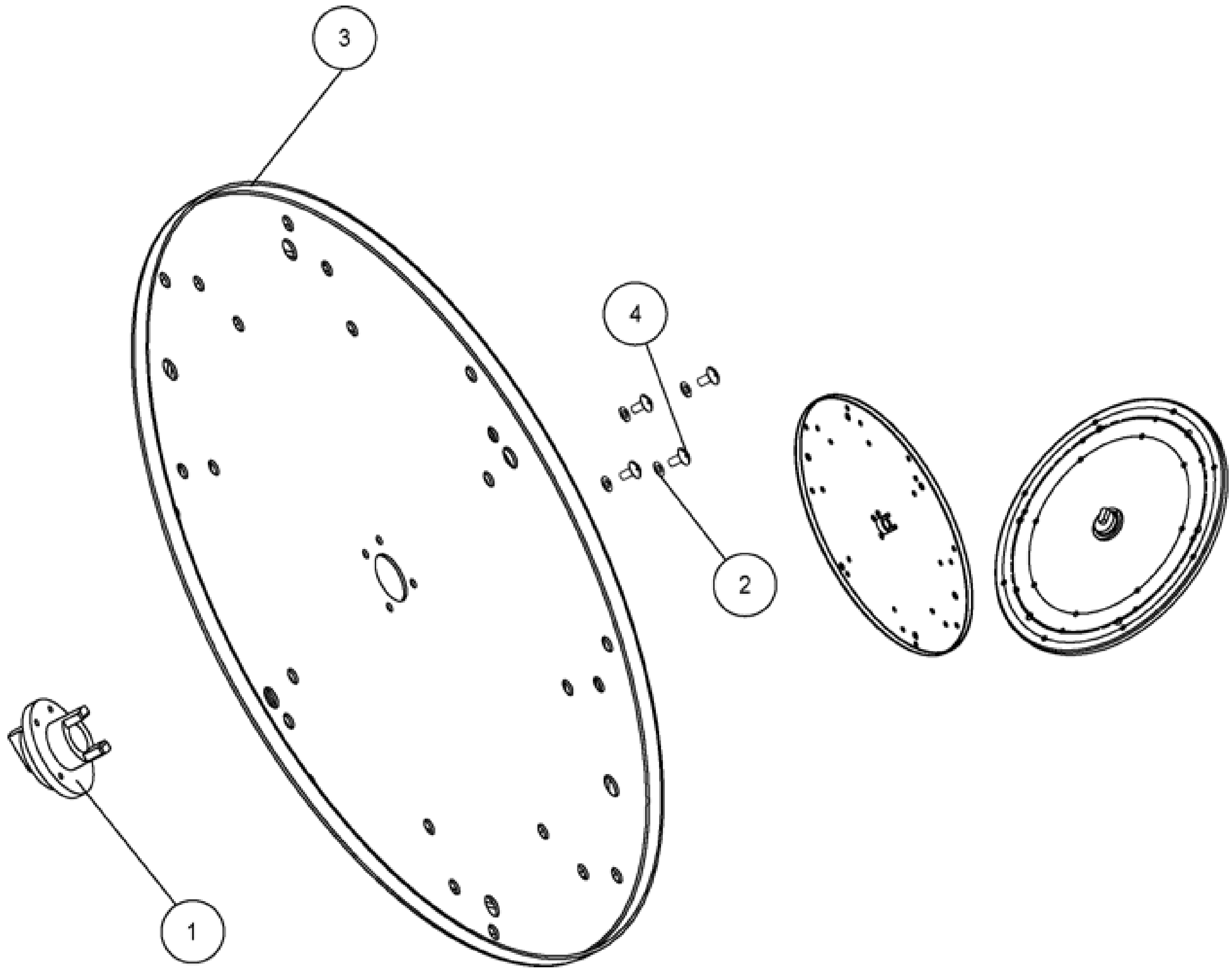


Table 6. *VG8/16 Drive Rotor Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	DC0101	1	COUPLING, DRIVE VG
2	WSH246	4	WASHER, #10 INT TOOTH S/S
3	RO0040	1	ROTOR, DRIVE SIDE VG8/16
4	SCR434	4	SCREW, 10-24 X 3/8 PHIL TR HD

Figure 7. *Inner Door W/Full Handle*

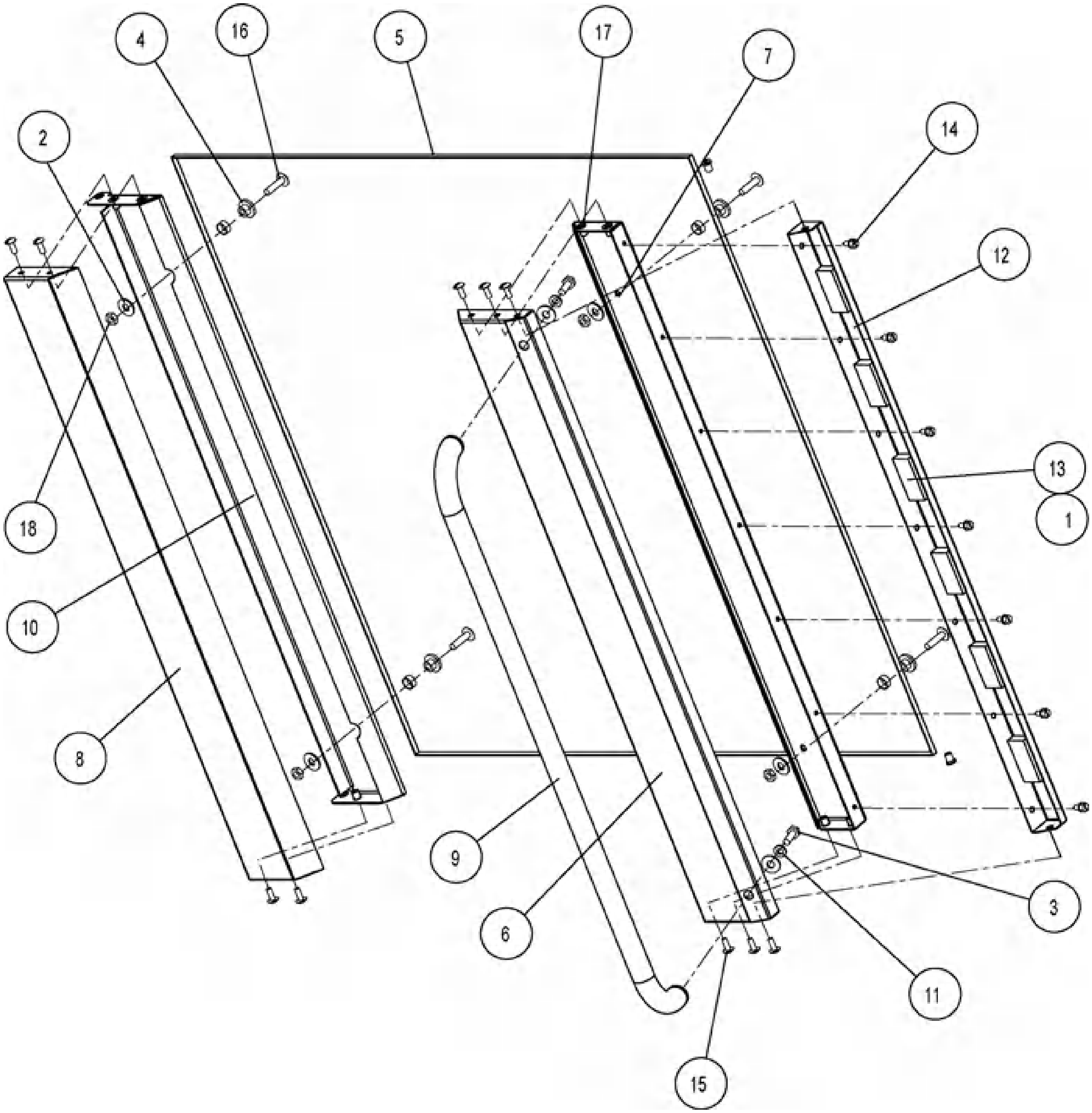


Table 7. *Inner Door W/Full Handle Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TP0037	1.33	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	WSH038	6	WASHER, 1/4 USS FLAT
3	SCR059	2	SCREW, 1/4-20 X 3/4 HEX CAP
4	B0858	4	BUSHING, INNER DOOR GLASS VG
5	GL0298	1	GLASS, 27.06 X 28.656 VG
6	FB45442451	1	HANDLE BRKT COVER VG16
7	FB45442302	1	HANDLE BRKT VG16
8	FB45442251	1	HINGE BRKT COVER, INNER DOOR
9	H0209	1	HANDLE, VG COMPONENT HDWE
10	LZ0112	1	BRKT, INNER DOOR HINGE VG
11	WSH044	2	WASHER, 1/4 LOCK ZINC PLTD
12	FB45442503	1	MAGNET MOUNT VG
13	MC0005	6	MAGNET, 1 7/8 X 7/8
14	SCR016	7	SCREW, 10 X 1/2 SLTD HEX WSHR
15	SCR439	10	SCREW, 8-32 X 1/2 PHIL TR HD
16	SCR418	4	SCREW, 1/4-20 X 1 SLTD TR HD
17	F0137	10	THREAD INSERT 8-32 STEEL
18	WSH248	4	WASHERED LOCKNUT, 1/4-20 ZINC

Figure 8. *Jackshaft*

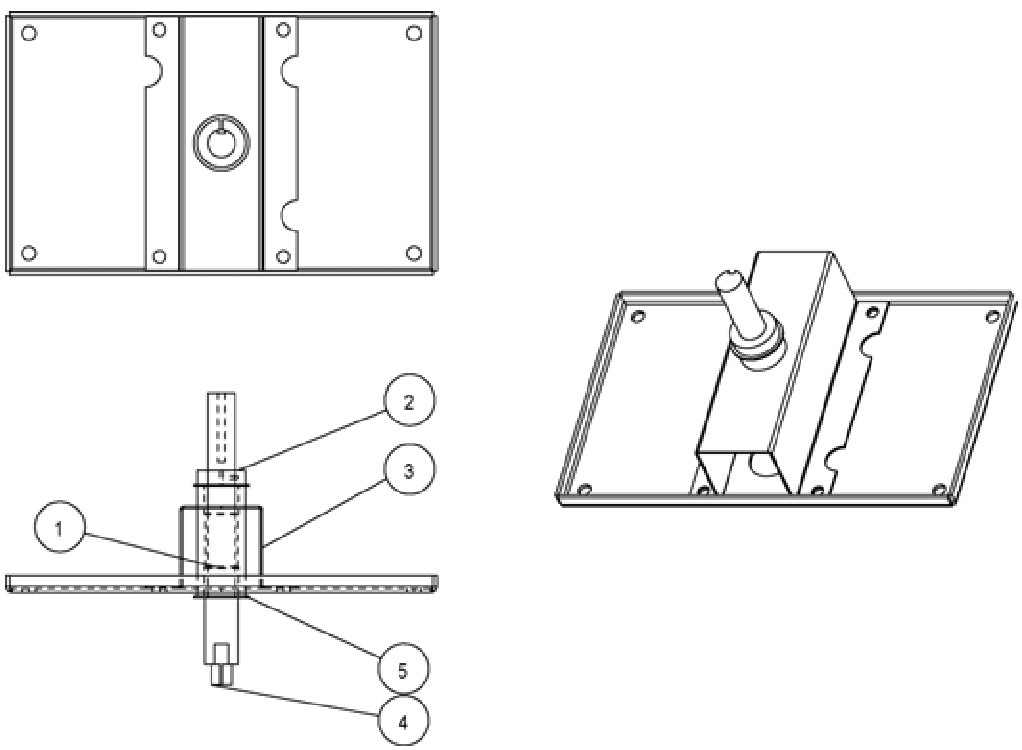


Table 8. *Jackshaft Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	B0239	2	BEARING, FCJ16F20-8
2	FT0424	1	CLAMP COLLAR C12L14 1X1.75X.5
3	PB45424900	1	JACKSHAFT BEARING WELD PTD
4	SH0104	1	SHAFT, ROTOR MOTOR DRIVE
5	WSH253	2	WASHER, THRUST 1.025X2 PER PRINT

Figure 9. *Curved Outer Door*

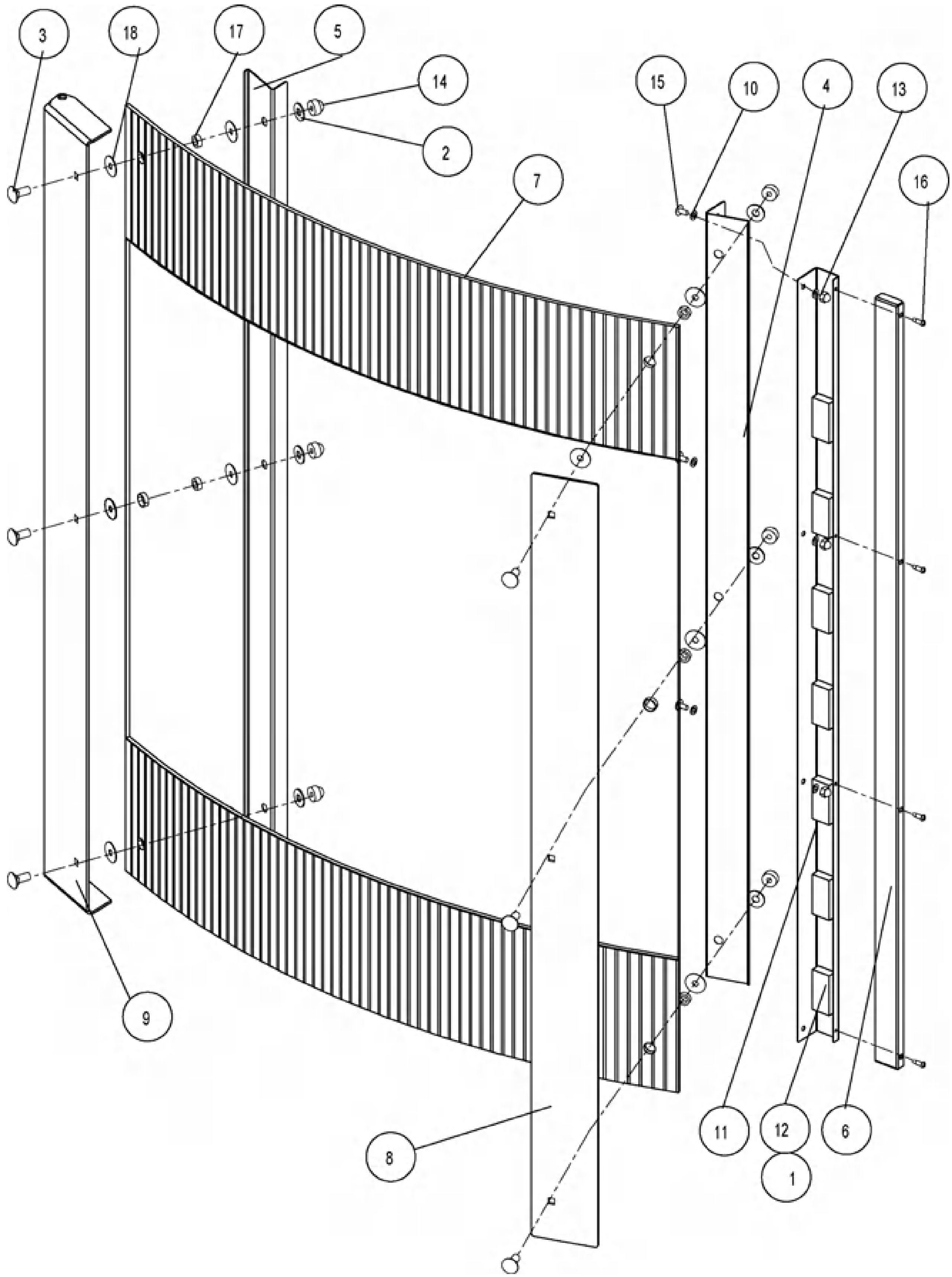


Table 9. *Curved Outer Door Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TP0037	1.33	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	WSH038	6	WASHER, 1/4 USS FLAT
3	BLT257	6	BOLT, 1/4-20 X 5/8 CARRIAGE
4	FB45443303	1	BUMPER BRKT OUTER DOOR VG16
5	FB45443403	1	BUMPER BRKT OUTER DOOR VG16
6	FB45443503	1	COVER, MAGNET VG
7	GL0300M	1	GLASS, VG OUTER DOOR W/MATRIX
8	FB45443203	1	DOOR LATCH PLATE OUTER DOOR
9	LZ0113	1	BRKT, OUTER DOOR HINGE VG
10	WSH246	8	WASHER, #10 INT TOOTH S/S
11	FB45455703	1	MAGNET MOUNT, OUTER DOOR VG
12	MC0005	7	MAGNET, 1 7/8 X 7/8
13	NUT132	4	NUT, 10-24 SS 18-8 HEX CAP
14	NUT097	6	NUT, 1/4-20 SS 18-8 CAP
15	SCR434	4	SCREW, 10-24 X 3/8 PHIL TR HD
16	SCR006	8	SCREW, 8 X 1/2 PHIL PAN HEAD
17	SP0031	6	SPACER, TEFLON-DOOR GLASS
18	WSH268	12	WASHER, TEFLON VG

Figure 10. *VG8/16 Passive Rotor*

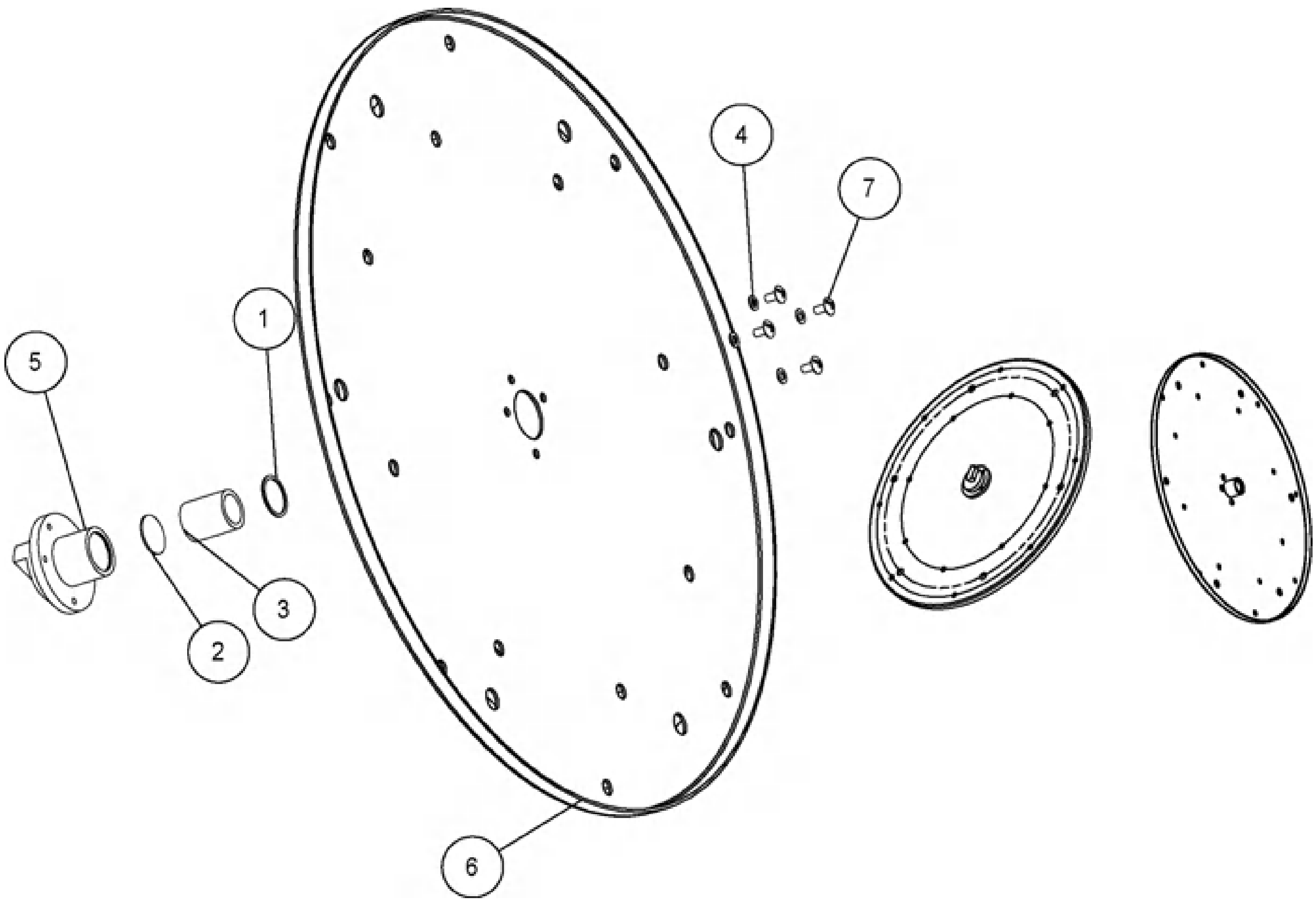


Table 10. *VG8/16 Passive Rotor Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	F0362	1	RETAINING RING, 1" INTERNAL
2	B0251	1	BEARING DISC
3	B0250	1	BEARING, SLEEVE .750 ID
4	WSH246	4	WASHER, #10 INT TOOTH S/S
5	DC0100	1	COUPLING, PASSIVE VG
6	RO0041	1	ROTOR, PASSIVE SIDE VG8/16
7	SCR434	4	SCREW, 10-24 X 3/8 PHIL TR HD

Figure 11. *208V VG8 Power Entry Term Block*

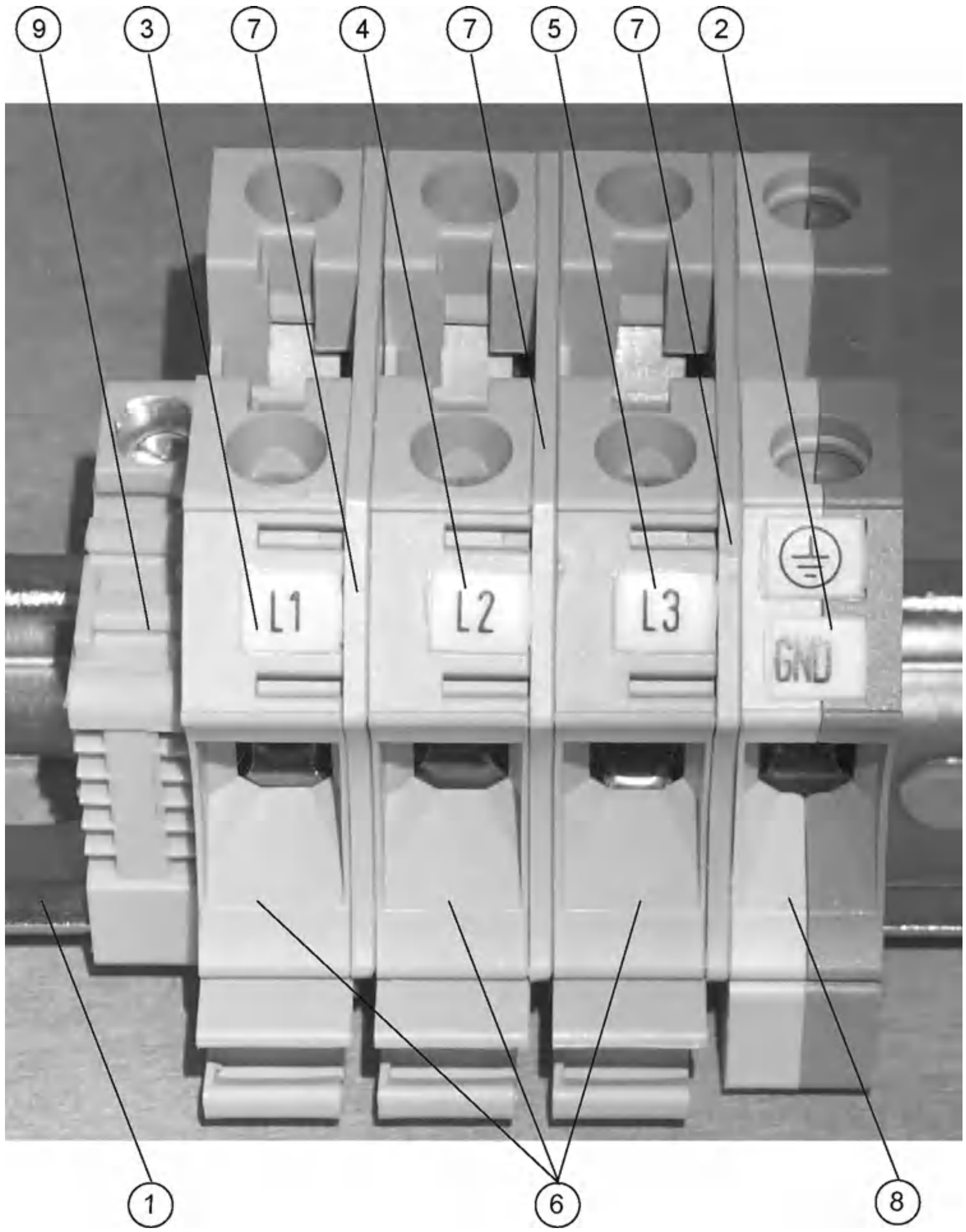


Table 11. *208V VG8 Power Entry Term Block Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	MA10503700	1	RAIL CUT TO 3.94" TB0045
2	TB0044-GND	2	TERM BLOCK TAGS GROUND
3	TB0044-L1	2	TERM BLOCK TAGS L1
4	TB0044-L2	2	TERM BLOCK TAGS L2
5	TB0044-L3	2	TERM BLOCK TAGS L3
6	TB0046	3	TERM BLOCK, WDU10 #102030
7	TB0047	3	TERM BLOCK END PLATE WAP
8	TB0048	1	TERM BLOCK GROUND BLOCK
9	TB0051	1	TERM BLOCK END BRKT EW35

Figure 12. *Euro 230V VG16 Power Entry Term Block*

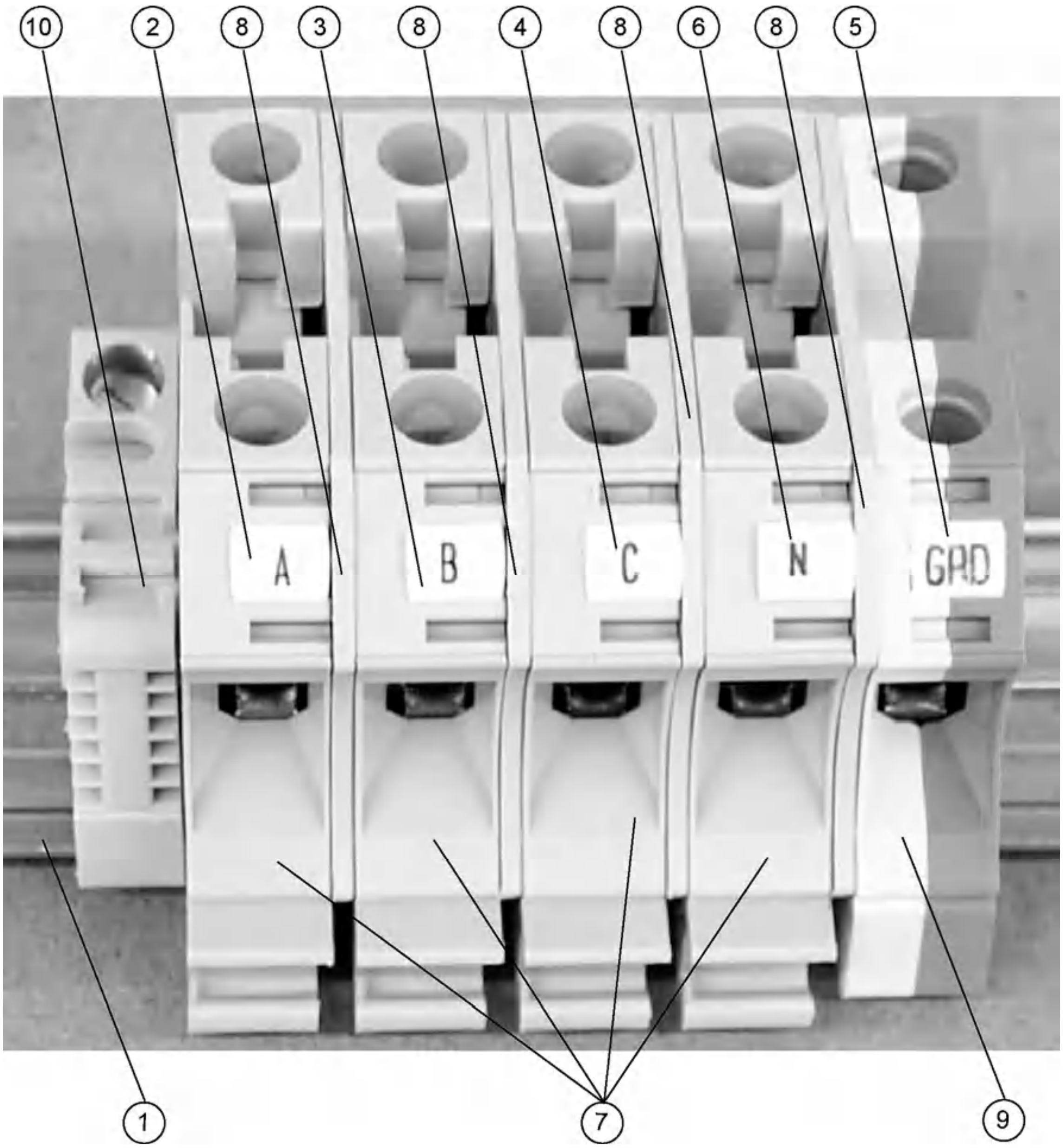


Table 12. *Euro 230V VG16 Power Entry Term Block Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	MA10503700	1	RAIL CUT TO 3.94" TB0045
2	TB0044-A	2	TERM BLOCK TAGS "A"
3	TB0044-B	2	TERM BLOCK TAGS "B"
4	TB0044-C	2	TERM BLOCK TAGS "C"
5	TB0044-GND	2	TERM BLOCK TAGS GROUND
6	TB0044-N	2	TERM BLOCK TAGS "N"
7	TB0046	4	TERM BLOCK, WDU10 #102030
8	TB0047	4	TERM BLOCK END PLATE WAP
9	TB0048	1	TERM BLOCK GROUND BLOCK
10	TB0051	1	TERM BLOCK END BRKT EW35

Figure 13. *VG16 Power Entry Terminal Block*

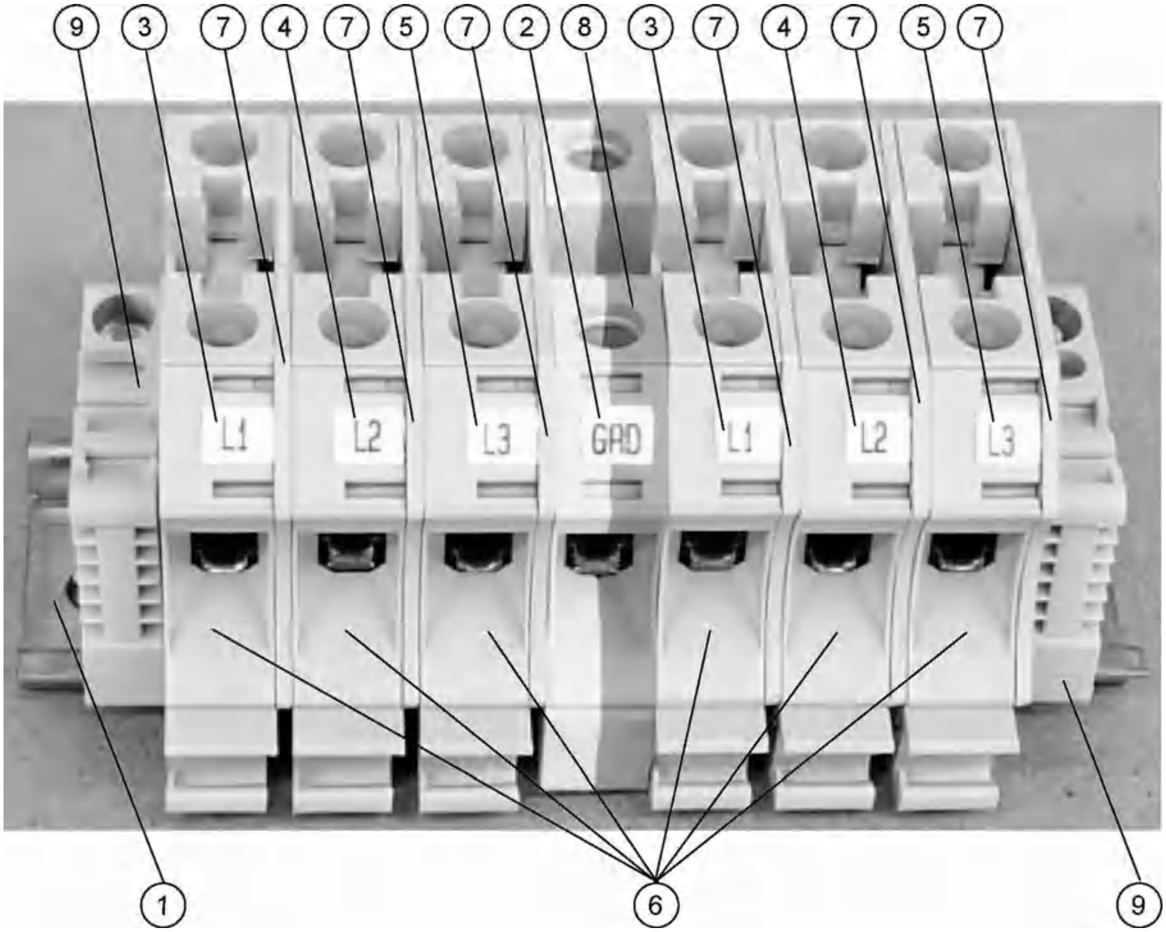
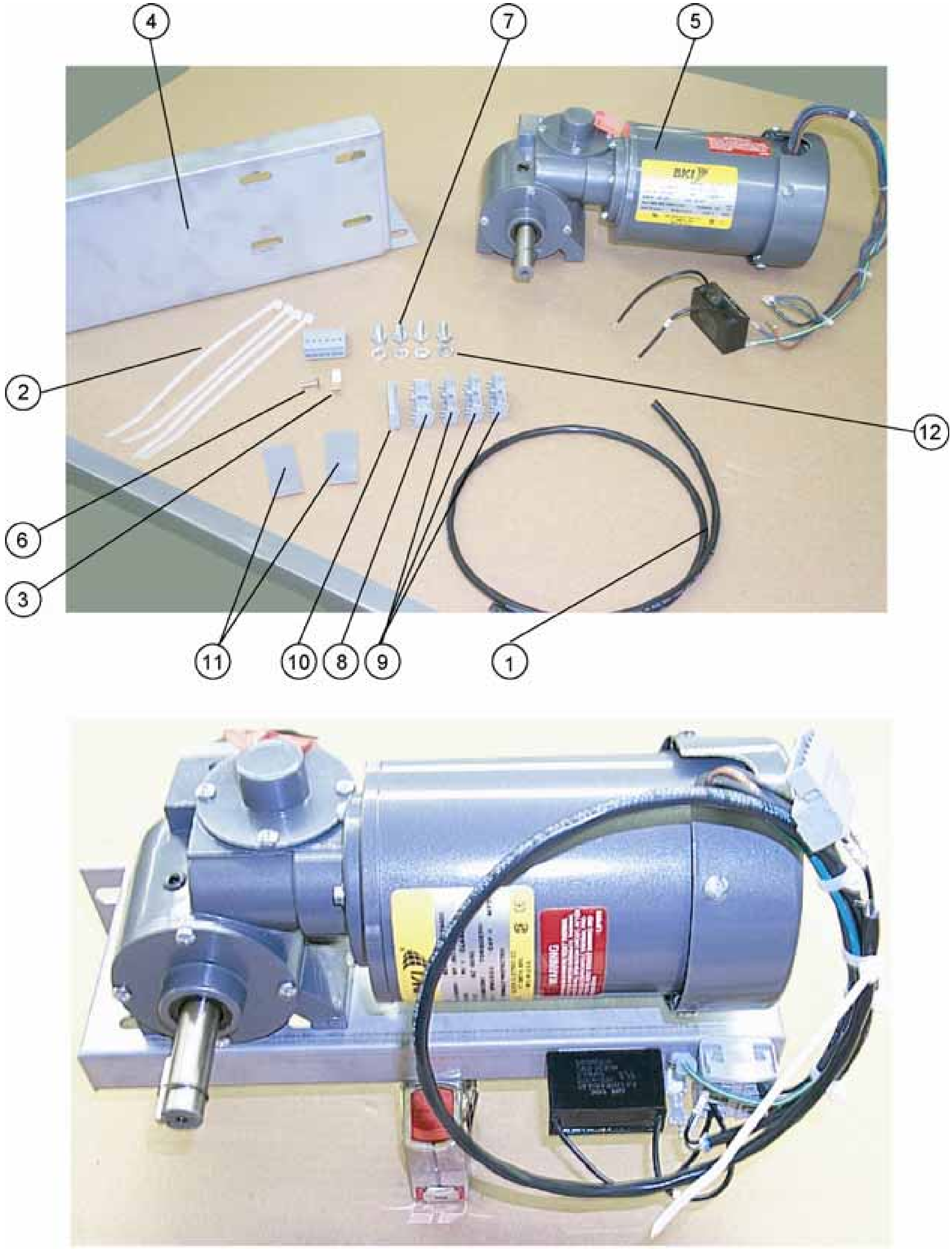


Table 13. *VG16 Power Entry Terminal Block Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	MA10503700	1	RAIL CUT TO 3.94" TB0045
2	TB0044-GND	2	TERM BLOCK TAGS GROUND
3	TB0044-L1	4	TERM BLOCK TAGS L1
4	TB0044-L2	4	TERM BLOCK TAGS L2
5	TB0044-L3	4	TERM BLOCK TAGS L3
6	TB0046	6	TERM BLOCK, WDU10 #102030
7	TB0047	6	TERM BLOCK END PLATE WAP
8	TB0048	1	TERM BLOCK GROUND BLOCK
9	TB0051	2	TERM BLOCK END BRKT EW35

Figure 14. *208V Rotor Motor*

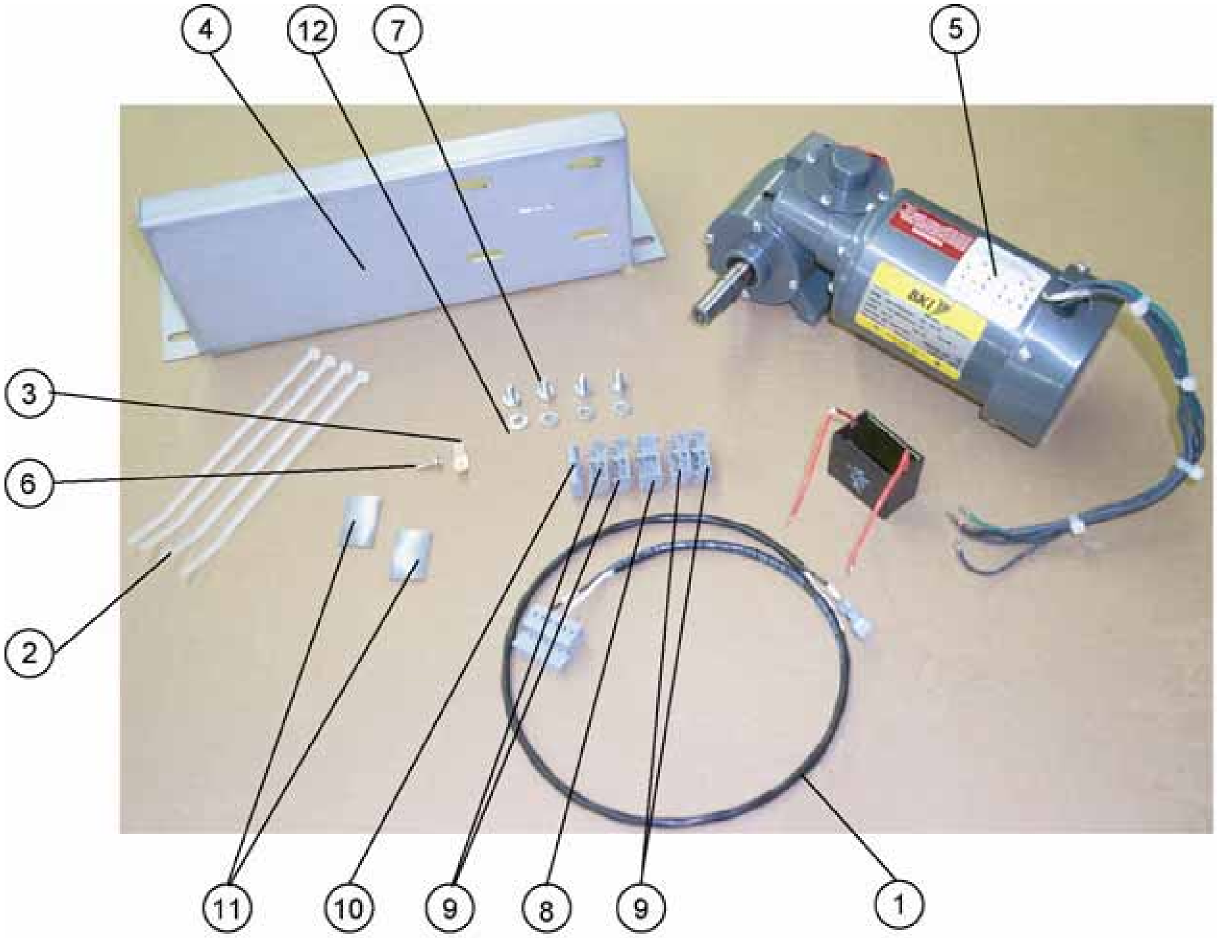


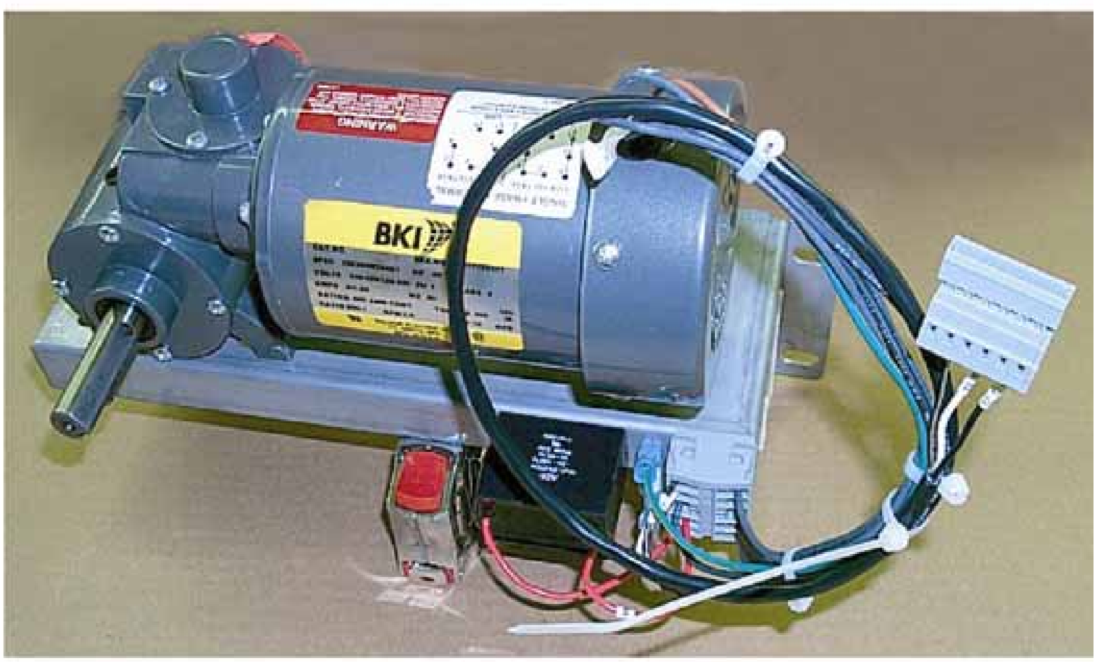
AN45414500

Table 14. *208V Rotor Motor Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	EB45493500	1	WIRE HARN ROTOR MOTOR
2	F0064	6	CABLE TIES, 7 1/2" NO EYELET
3	F0384	1	TERMINAL, GROUND
4	FB45444909	1	MOTOR MOUNT, BALDOR MOTOR
5	M0086	1	MOTOR, 208V .48/.5A BALDOR
6	SCR006	1	SCREW, 8 X 1/2 PHIL PAN HEAD
7	SCR058	4	SCREW, 1/4-20 X 1/2 HEX CAP
8	TB0064	1	TERM BLOCK 4 CONDUCTOR CTR
9	TB0066	3	TERM BLOCK 2 CONDUCTOR CTR
10	TB0068	1	TERM BLOCK END PLATE
11	TP0037	0.1667	TAPE, 7/8 DBL SIDE 3M6381 WHITE
12	WSH044	4	WASHER, 1/4 LOCK ZINC PLTD

Figure 15. *220-240V Rotor Motor*





AN45414600

Table 15. *220-240V Rotor Motor Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	EB45493500	1	WIRE HARN ROTOR MOTOR
2	F0064	6	CABLE TIES, 7 1/2" NO EYELET
3	F0384	1	TERMINAL, GROUND
4	FB45444909	1	MOTOR MOUNT, BALDOR MOTOR
5	M0087	1	MOTOR, 110-120/220-240 .94/.55 AMP
6	SCR006	1	SCREW, 8 X 1/2 PHIL PAN HEAD
7	SCR058	4	SCREW, 1/4-20 X 1/2 HEX CAP
8	TB0064	1	TERM BLOCK 4 CONDUCTOR CTR
9	TB0066	4	TERM BLOCK 2 CONDUCTOR CTR
10	TB0068	1	TERM BLOCK END PLATE
11	TP0037	0.1667	TAPE, 7/8 DBL SIDE 3M6381 WHITE
12	WSH038	4	WASHER, 1/4 USS FLAT
13	WSH044	4	WASHER, 1/4 LOCK ZINC PLTD

Figure 16. *Rotor Shaft Weldment*

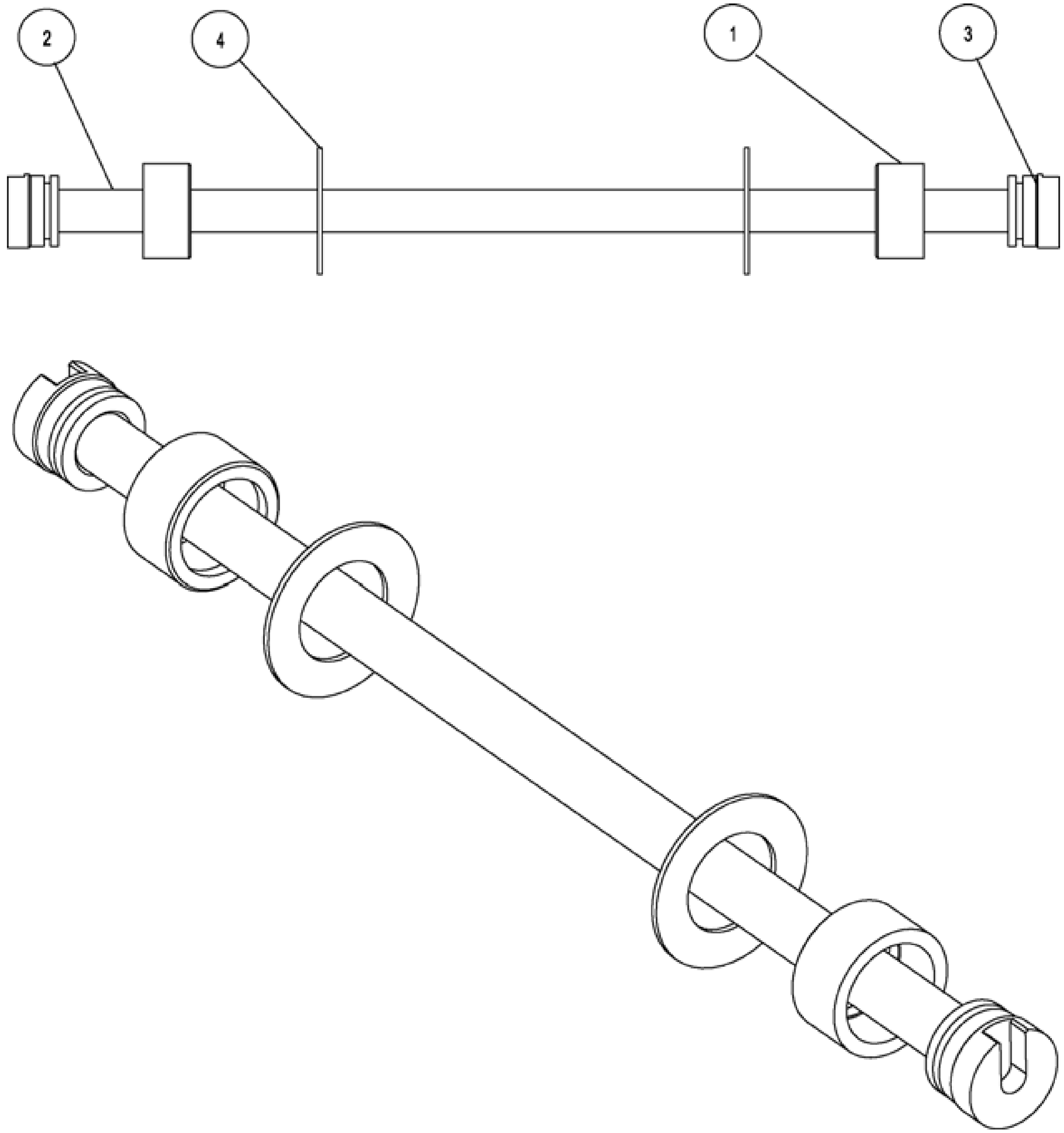


Table 16. *Rotor Shaft Weldment Parts**

ITEM #	PART #	QTY	DESCRIPTION
1	DC0102	2	ROTOR CUP, VG
2	MB45446900	1	SHAFT, VG
3	SH0108	2	SHAFT END, VG
4	WSH267	2	WASHER, ROTOR 3" VG

* - *The Rotor Shaft Weldment can only be purchased as an entire unit. Individual parts are shown for identification only and cannot be purchased separately.*

Figure 17. *Solid Door W/Pull Handle*

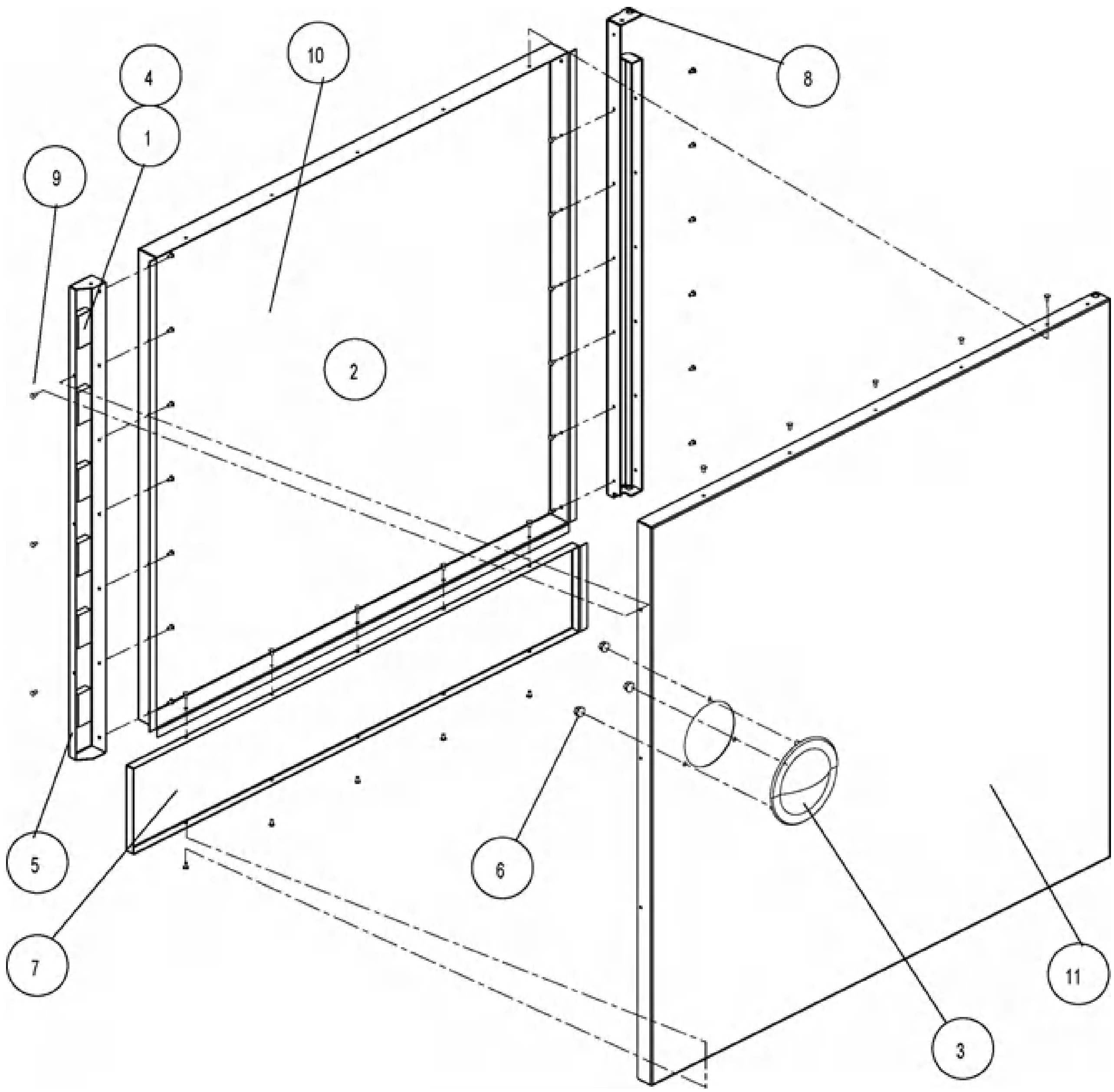


Table 17. *Solid Door W/Pull Handle Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	TP0037	1.33	TAPE, 7/8 DBL SIDE 3M6381 WHITE
2	I0031	6	INSULATION,BGF MAT 8"CUT M-1210G
3	P0022	1	HANDLE, PULL SS P60-1010
4	MC0005	6	MAGNET, 1 7/8 X 7/8
5	FB45458203	1	MAGNET MOUNT VG
6	NUT076	3	PALNUT, #10-24 ZINC PLTD
7	FB45458605	1	PNL, LOWER SOLID DOOR
8	FB45418203	1	PANEL, INNER SOLID BACK
9	RIV180	40	RIVET, SSD42SSBS
10	FB45473705	1	INNER PNL, SOLID DOOR
11	FB45418303	1	PANEL, OUTER SOLID DOOR

Figure 18. *Delta N. America Wire Panel*

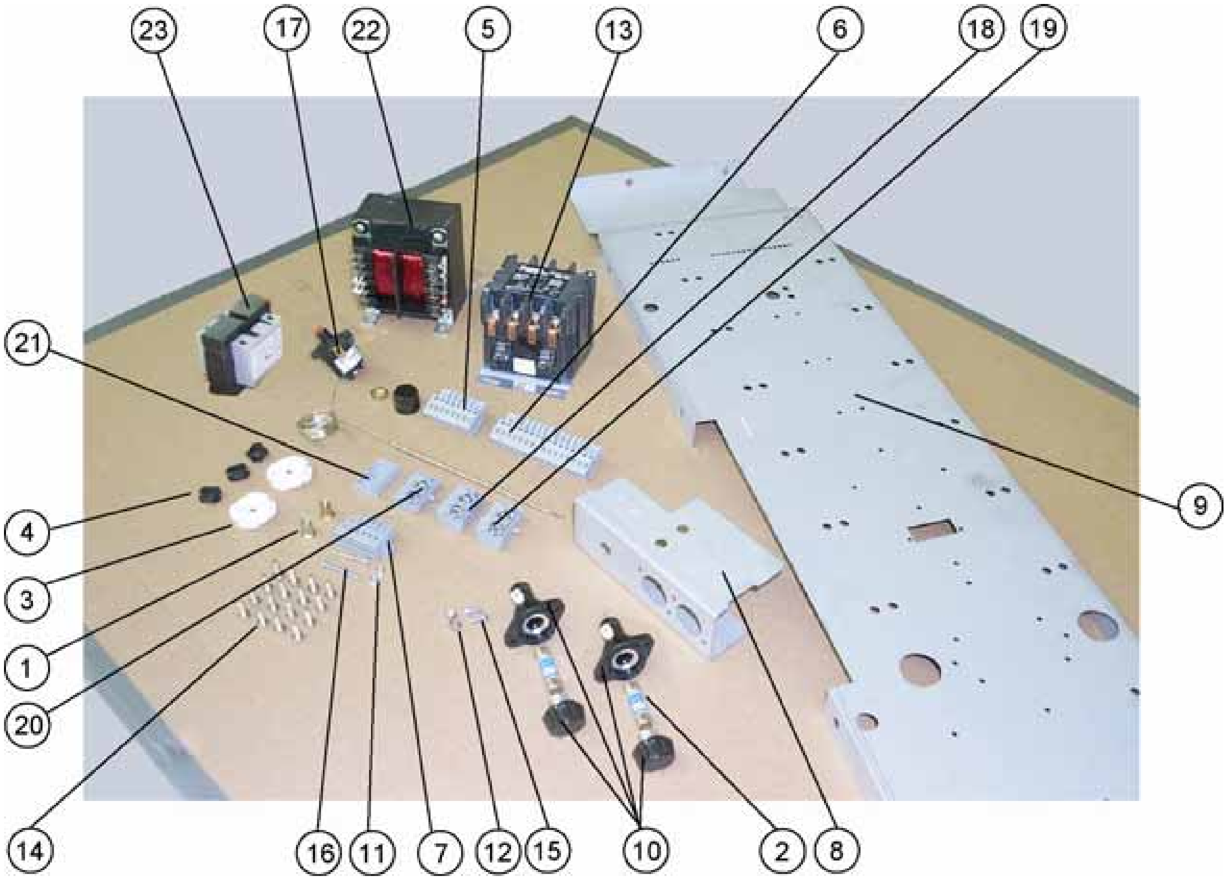


Table 18. *Delta N. America Wire Panel Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	F0083	2	THREAD INSERT 10-24 STEEL
2	F0124	2	FUSE, 4A SC4 BUSSMAN
3	F0185	2	GROMMET, 1" 0654-6011
4	F0186	3	GROMMET, 1/2" 0652-6014
5	F0381	1	CONNECTOR 231-108/008-000
6	F0382	1	CONNECTOR 231-116/008-000
7	F0383	1	CONNECTOR 231-106/031-000
8	FA45415909	1	BRKT, FUSEHOLDER VG
9	FC45476509	1	CTL PNL SUPP
10	FH0001	2	FUSE HOLDER, 15A 300V HPF-EE
11	NUT180	2	NUT, 4-40 WASHER LOCKNUT
12	NUT253	4	NUT, 6-32 S/S 18-8 NYLON
13	R0003	1	RELAY, 4 POLE 240V
14	SCR006	14	SCREW, 8 X 1/2 PHIL PAN HEAD
15	SCR117	4	SCREW, 6-32 X 3/8 PHIL RD HD
16	SCR420	2	SCREW, 4-40 X 1 PAN HD M/S
17	T0008	1	THERMOSTAT, HI LIMIT 572¦F
18	TB0064	1	TERM BLOCK 4 CONDUCTOR CTR
19	TB0065	1	TERM BLOCK 4 CONDUCTOR W/MTG FOOT
20	TB0067	1	TERM BLOCK 2 CONDUCTOR
21	TB0068	1	TERM BLOCK END PLATE
22	TF0045	1	TRANSFORMER, 230/115 PRI 175VA
23	TF0052	1	TRANSFORMER, 208/240-12 20VA

Figure 19. *Wye Europe Wire Panel*

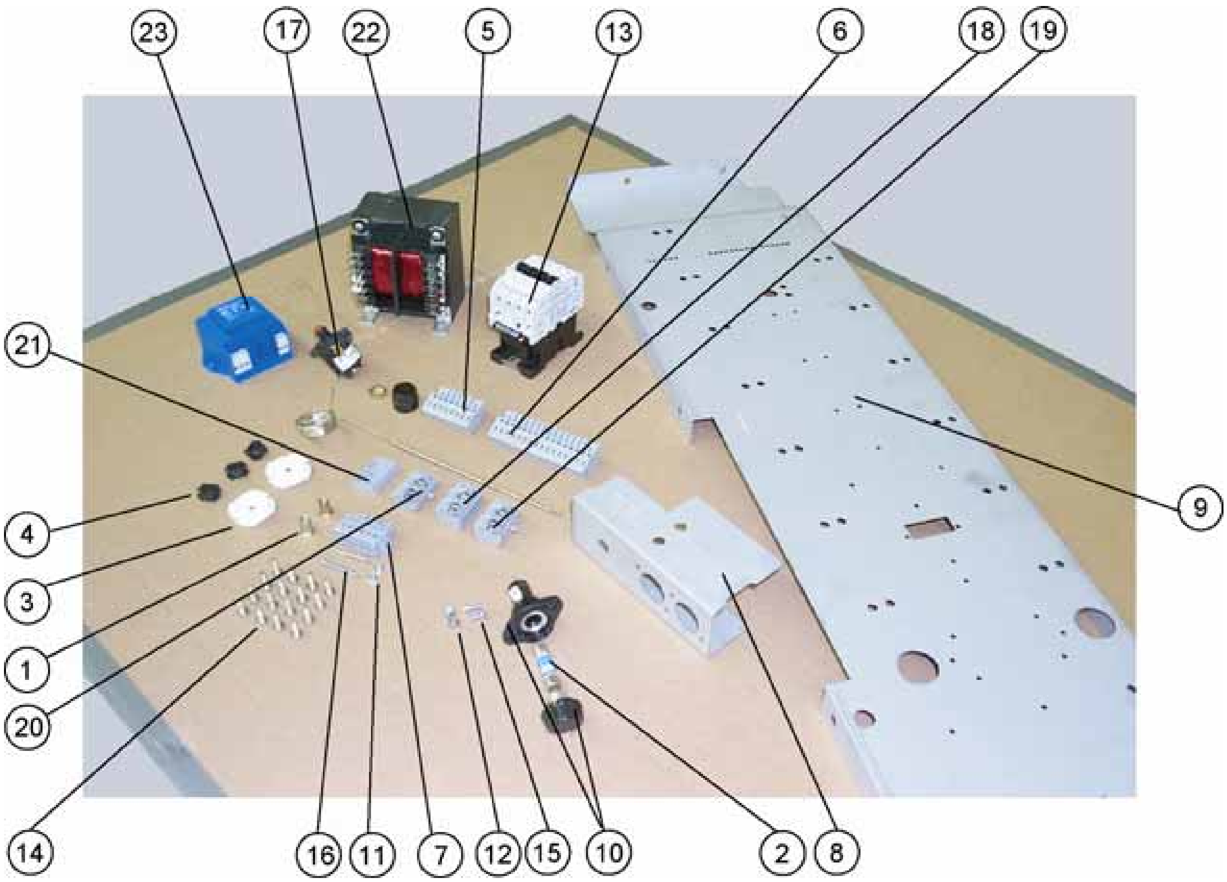


Table 19. *Wye Europe Wire Panel Parts*

ITEM #	PART #	QTY	DESCRIPTION
1	F0083	2	THREAD INSERT 10-24 STEEL
2	F0144	1	FUSE, 5A 600V SC5 BUSSMAN
3	F0185	2	GROMMET, 1" 0654-6011
4	F0186	3	GROMMET, 1/2" 0652-6014
5	F0381	1	CONNECTOR 231-108/008-000
6	F0382	1	CONNECTOR 231-116/008-000
7	F0383	1	CONNECTOR 231-106/031-000
8	FA45415909	1	BRKT, FUSEHOLDER VG
9	FC45476509	1	CTL PNL SUPP
10	FH0001	1	FUSE HOLDER, 15A 300V HPF-EE
11	NUT180	2	NUT, 4-40 WASHER LOCKNUT
12	NUT253	2	NUT, 6-32 S/S 18-8 NYLON
13	R0127	1	RELAY, 4POLE 25A 220-230V 50/60HZ
14	SCR006	14	SCREW, 8 X 1/2 PHIL PAN HEAD
15	SCR117	24	SCREW, 6-32 X 3/8 PHIL RD HD
16	SCR420	2	SCREW, 4-40 X 1 PAN HD M/S
17	T0008	1	THERMOSTAT, HI LIMIT 572¦F
18	TB0064	1	TERM BLOCK 4 CONDUCTOR CTR
19	TB0065	1	TERM BLOCK 4 CONDUCTOR W/MTG FOOT
20	TB0067	1	TERM BLOCK 2 CONDUCTOR
21	TB0068	1	TERM BLOCK END PLATE
22	TF0045	1	TRANSFORMER, 230/115 PRI 175VA
23	TF0046	1	TRANSFORMER 230/12V 6VA

Accessories

Description	Accessory #	Figure #	Item #
BASKET, MEAT CHICKEN 4 GOOSERS VG	MB0037	20	1
INSULATED MITT 13"	G0052	20	2
MEAT BASKET, VG	MB0038	20	3
MEAT FORK 27.1875 VG	MF0032	20	4
VEE SPIT VG	MF0038	20	5

Figure 20. *Accessories*


1


2


3


4


5

Components

Description	Component #	Figure #	Item #
CALROD, 208V 4KW COIL TYPE CALROD, 220/240V COIL TYPE CALROD, 230V 3.5 KW COIL TYPE	C0130 C0121 C0120	21	1
CASTER, LT W/O BRAKE 3-34-105	C0401	21	2
CASTER, W/BRAKE 3-34-105	C0408	21	3
CHAIN, #40 ROLLER 60 PITCHES/W CONNECTING LINK	CH0013	21	4
DECAL, VG REAR ROTOR SWITCH	N0510	21	5
FAN BLADE, 60 Hz.	FN0028	21	6
FAN BLADE, 50 Hz.	FN0029	21	7
FAN, 230V, 50/60 HZ 'BOXER'	FN0012	21	8
HINGE, VG MACHINED S/S	H0110	21	9
LAMPHOLDER W/BULB 12V 20W (OSRAM)	LH0024	21	10
LEG, VG PAINTED	PB45475000	21	11
NUT, 1/4-20 S/S WING	NUT278	21	12
SPROCKET, #40 26 TEETH	S0701	21	13

Description	Component #	Figure #	Item #
TEMP PROBE PT100 RTD	T0007	21	14
TORQUE LIMITER ASSY .625 BORE	TL0003	21	15

Figure 21. *Components*



Wiring Diagrams

Refer to the table below to find the wiring diagram associated with your unit.

Wiring Diagram	**Figure #**	**Page #**
208V/220V/240V VG8	Figure 22	45
208V/220V/240V VG16	Figure 23	48
240V/415V, 220V/380V VG8	Figure 24	52
240V/415V, 220V/380V VG16	Figure 25	55

Figure 22. *208V/220V/240V VG8 (sheet 1 of 3)*

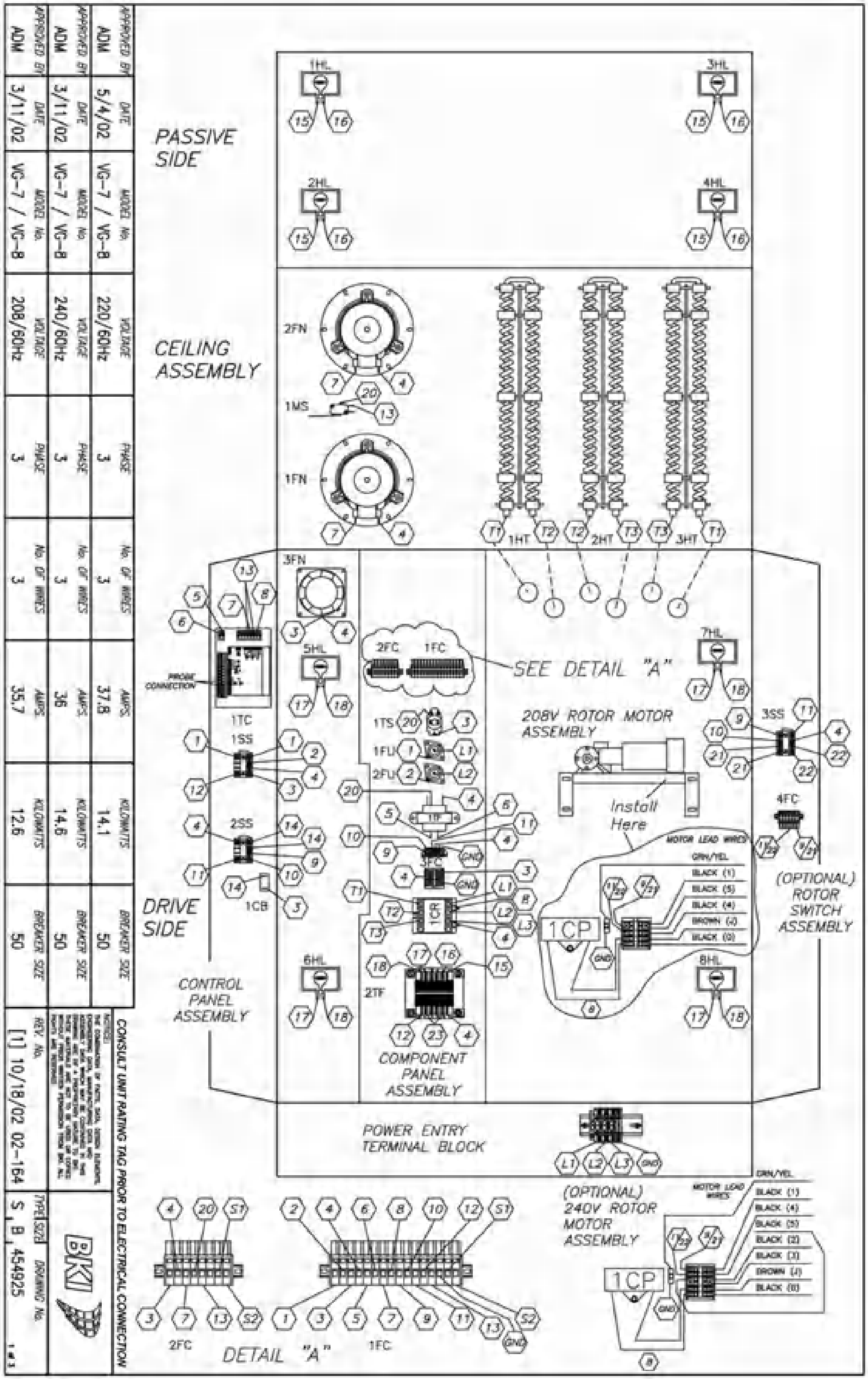


Figure 22. *208V/220V/240V VG8 (sheet 2 of 3)*

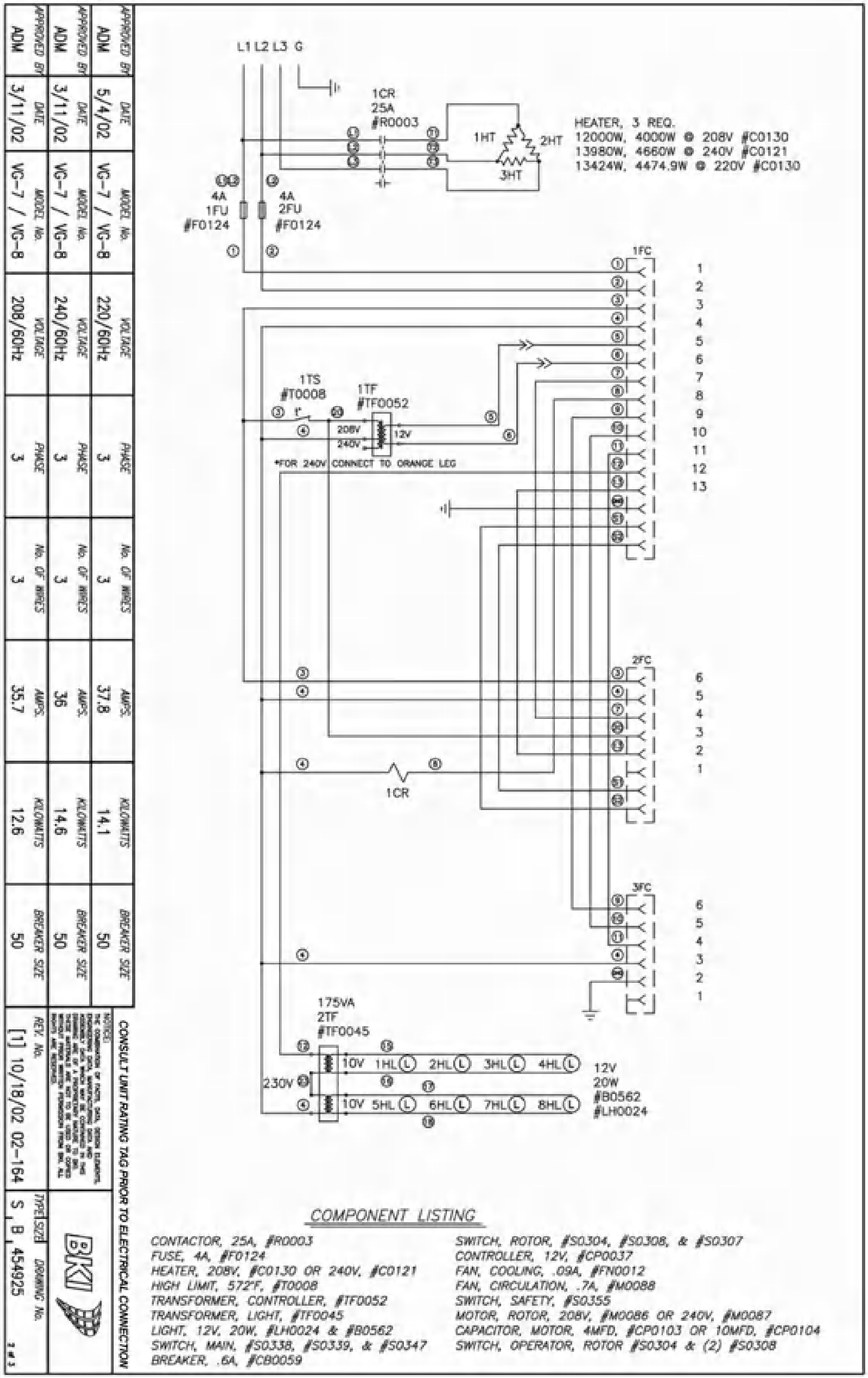


Figure 22. *208V/220V/240V VG8 (sheet 3 of 3)*

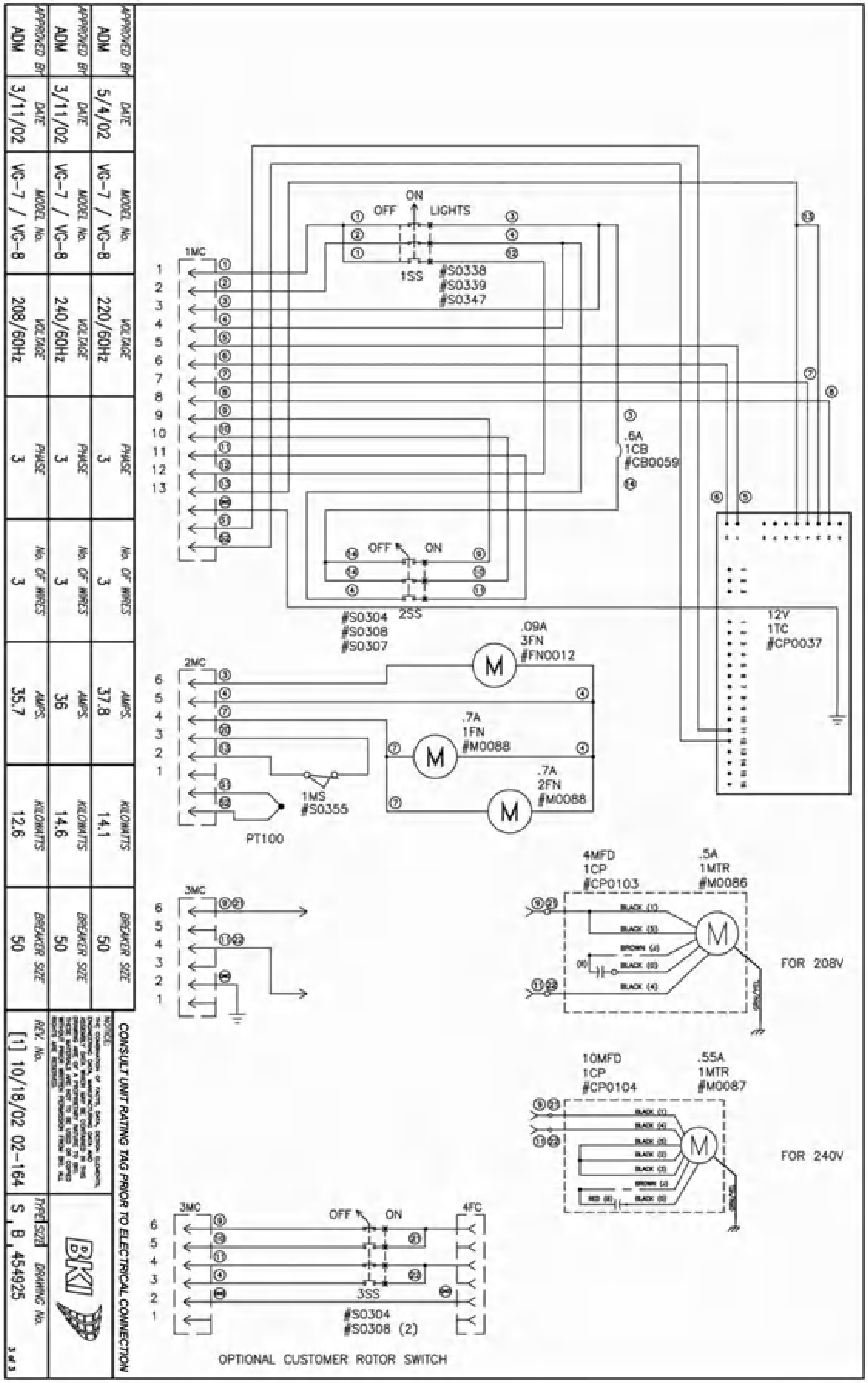


Figure 23. *208V/220V/240V VG16 (sheet 1 of 4)*

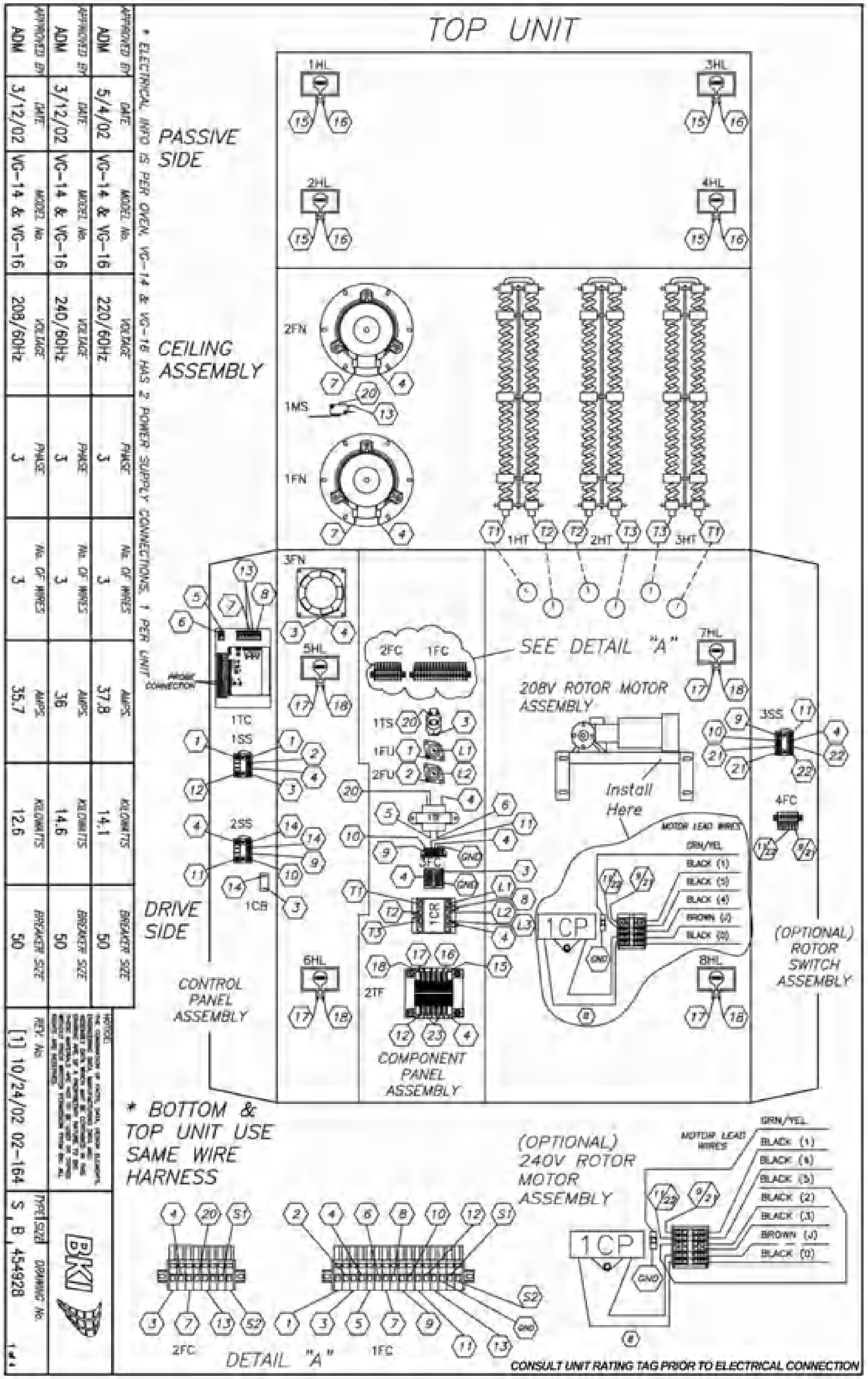
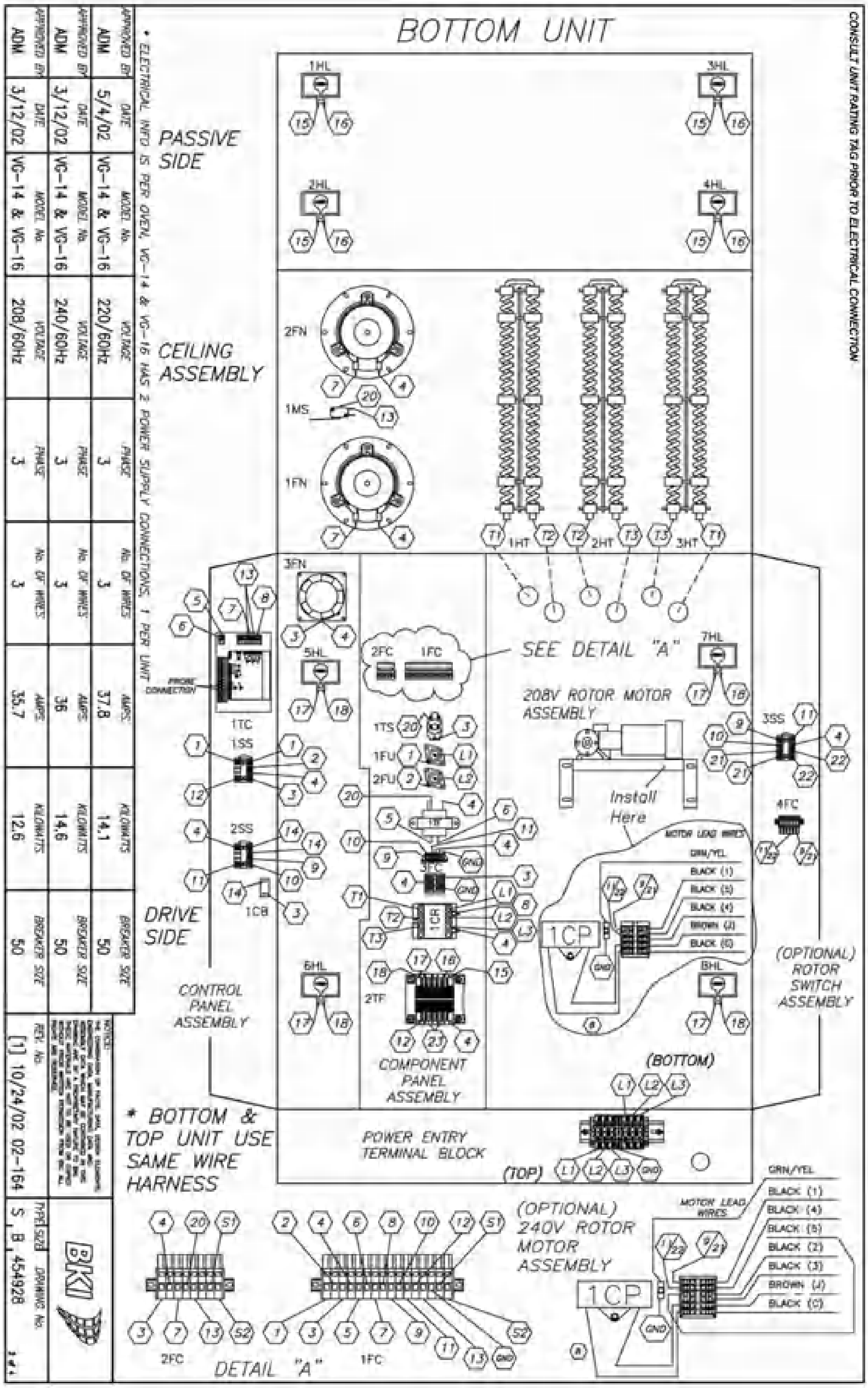


Figure 23. *208V/220V/240V VG16 (sheet 2 of 4)*



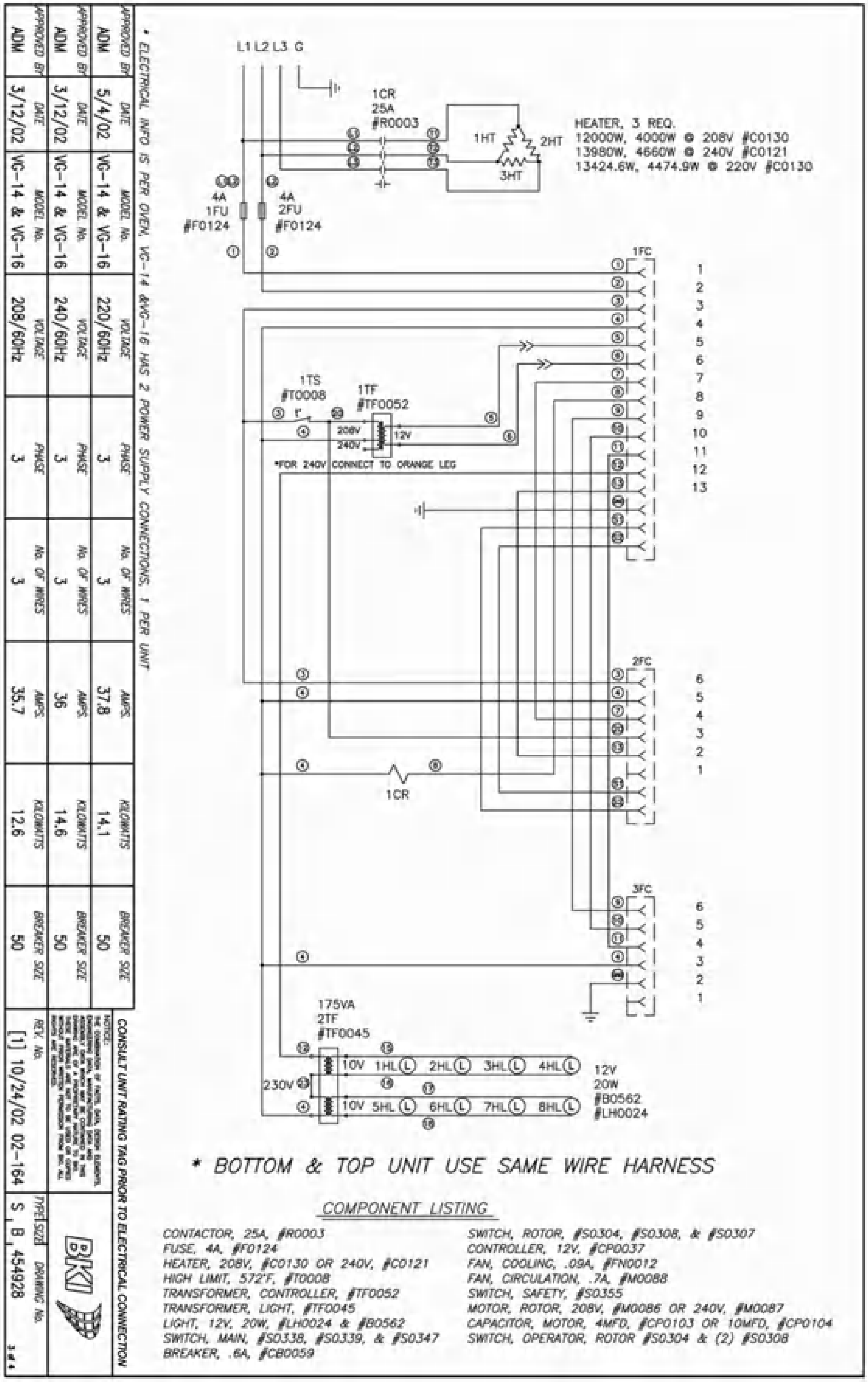


Figure 23. *208V/220V/240V VG16 (sheet 3 of 4)*

Figure 23. *208V/220V/240V VG16 (sheet 4 of 4)*

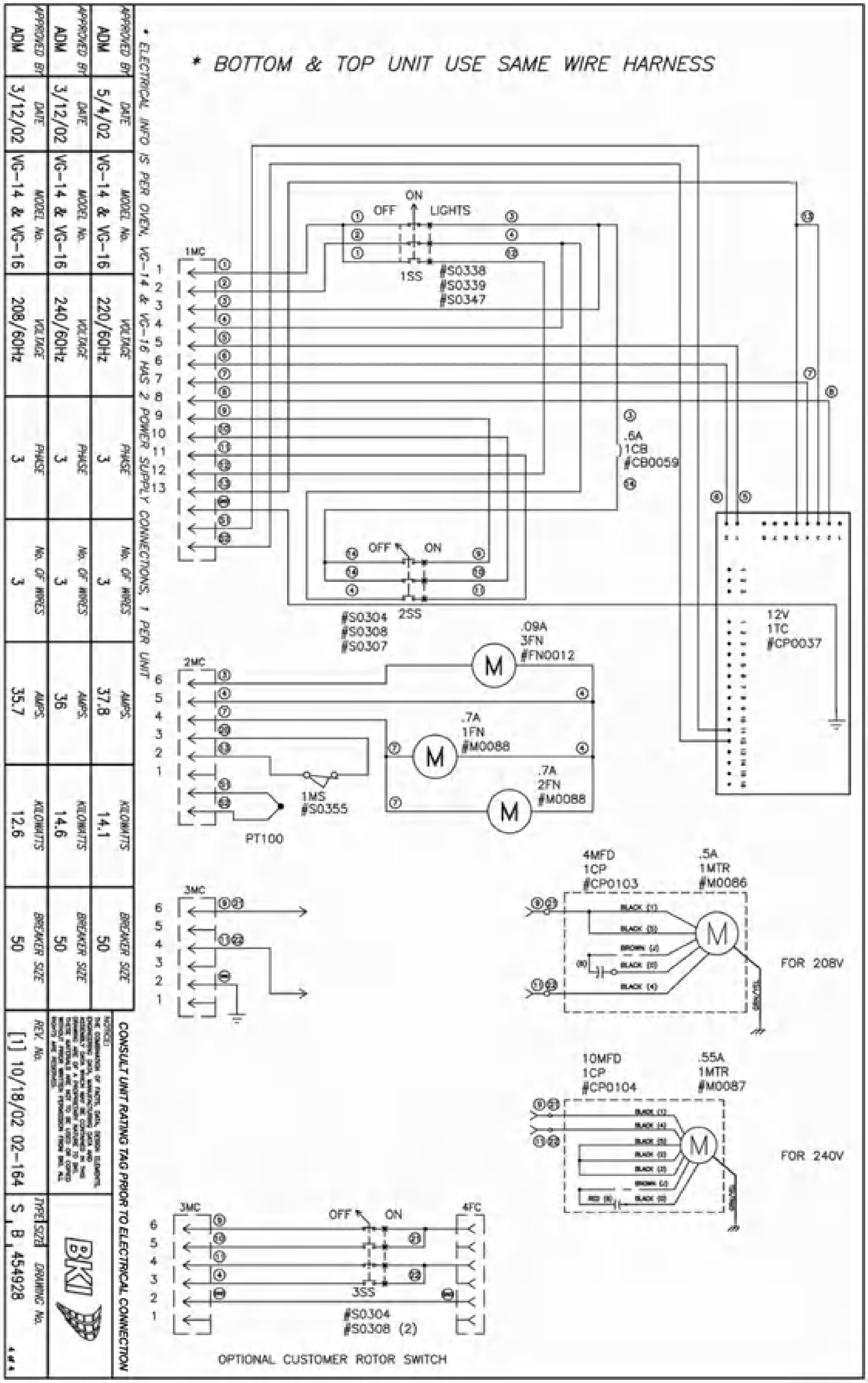


Figure 24. *240V/415V, 220V/380V, VG8 (sheet 1 of 3)*

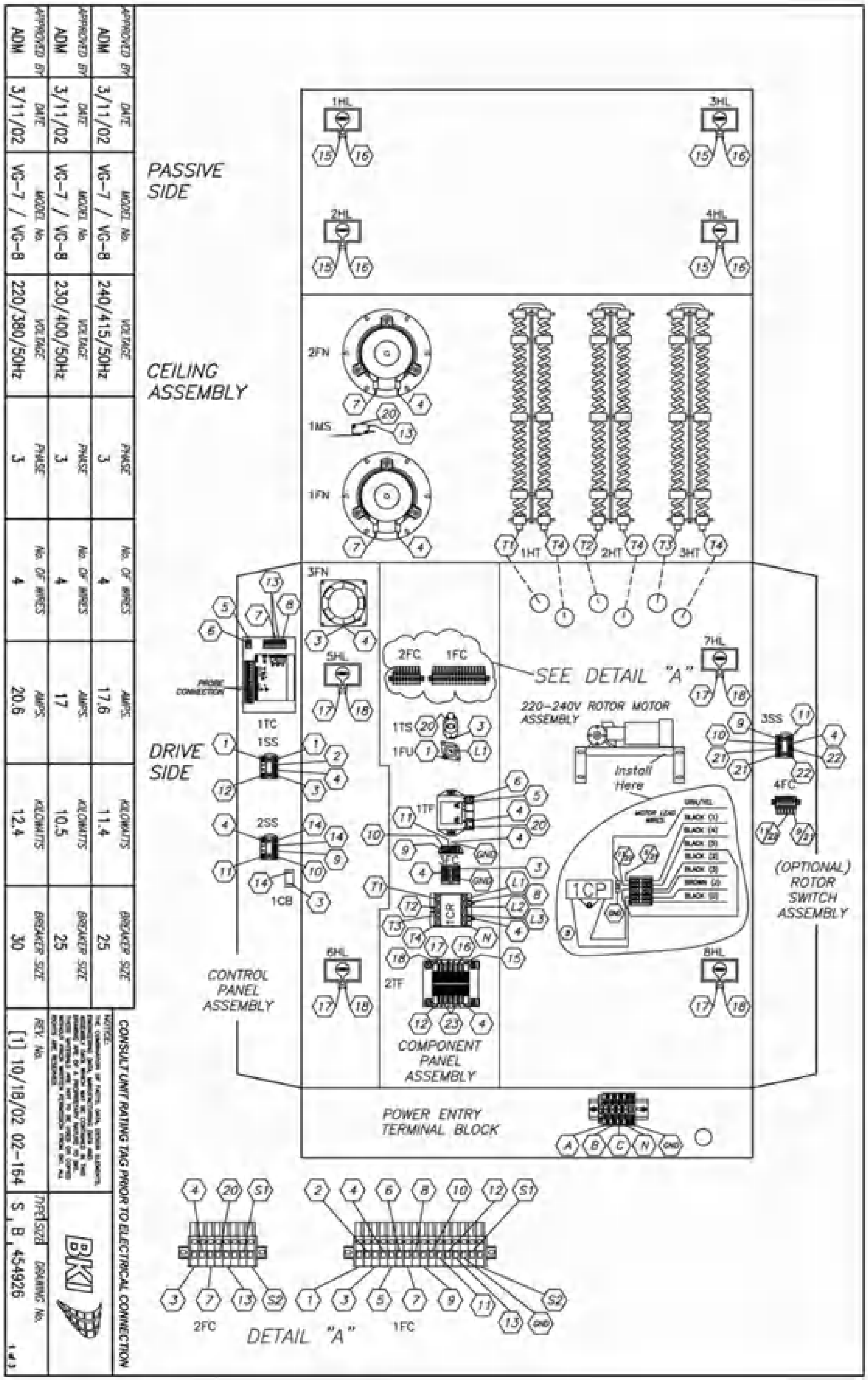


Figure 24. *240V/415V, 220V/380V, VG8 (sheet 2 of 3)*

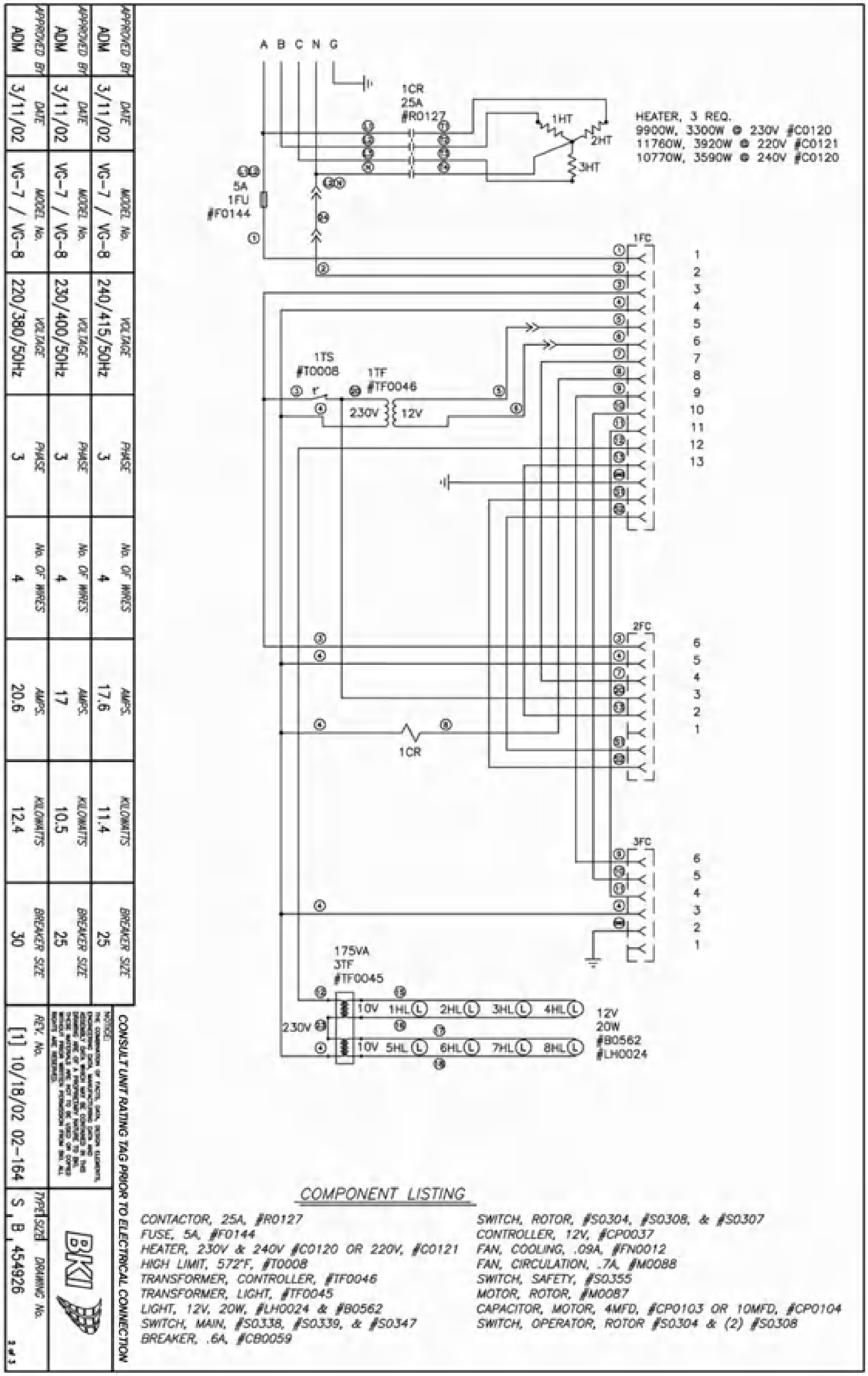


***Figure 24.** 240V/415V, 220V/380V, VG8 (sheet 3 of 3)*

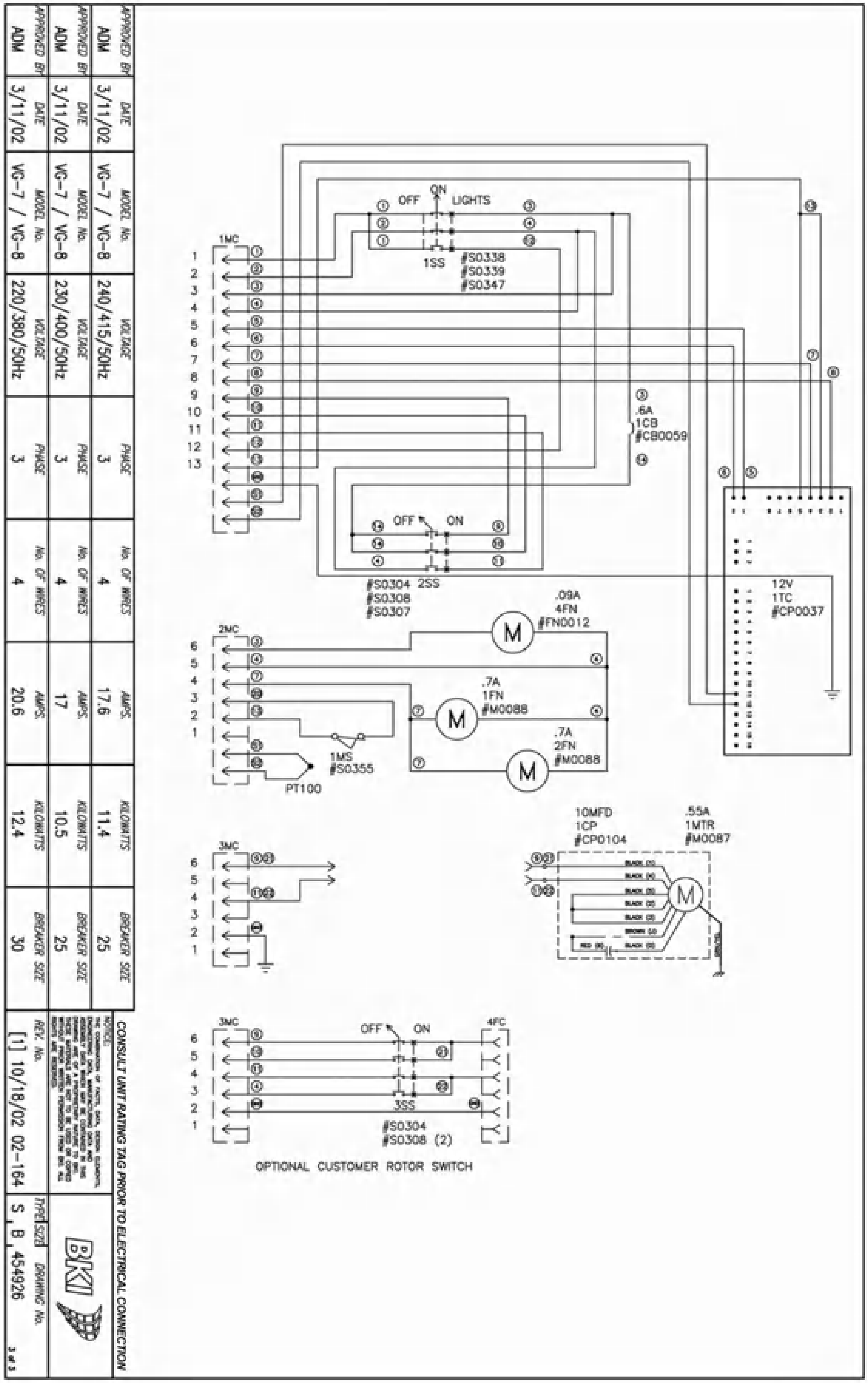


Figure 25. *240V/415V, 220V/380V, VG16 (sheet 1 of 5)*

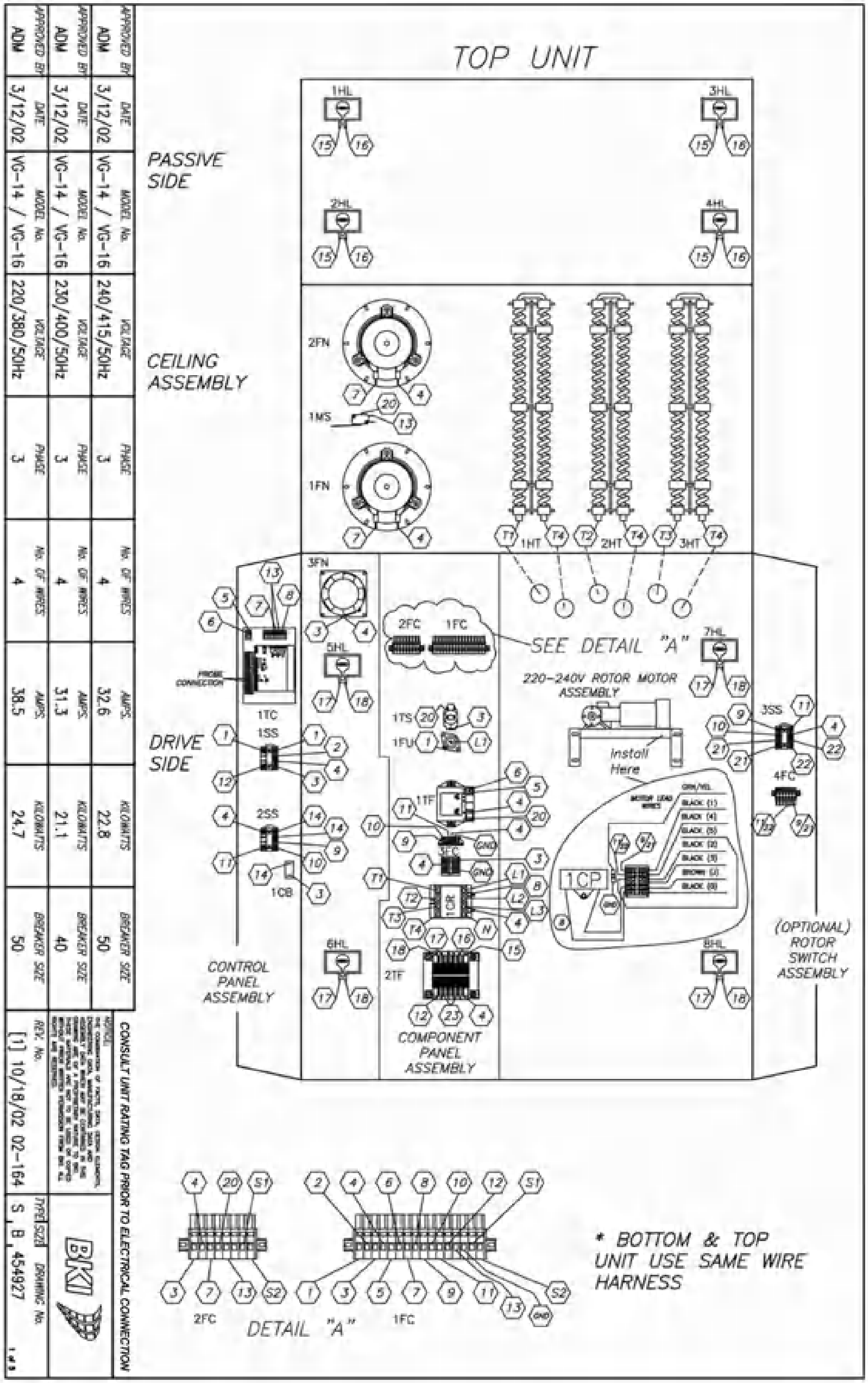


***Figure 25**. 240V/415V, 220V/380V, VG16 (sheet 2 of 5)*

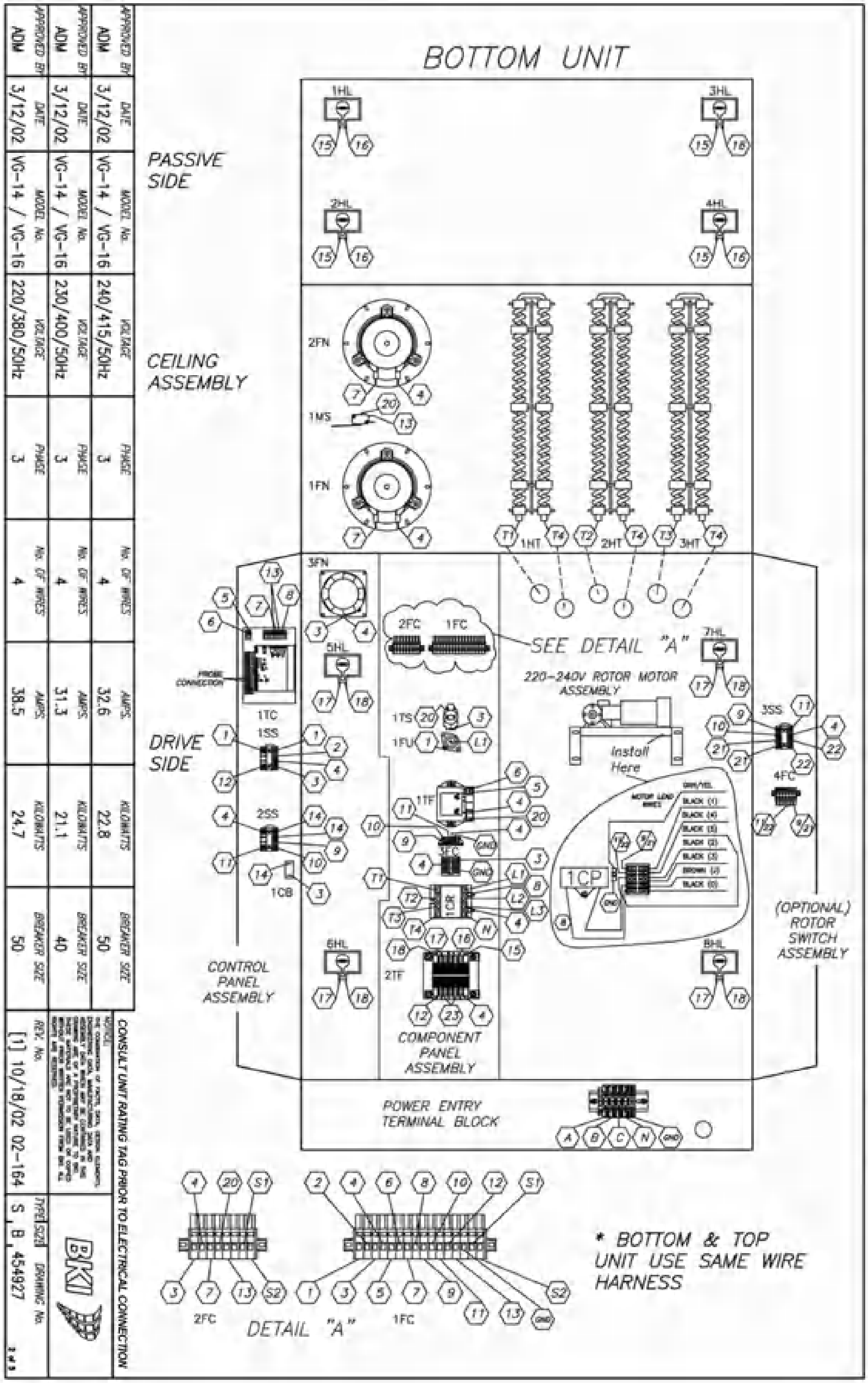


***Figure 25**. 240V/415V, 220V/380V, VG16 (sheet 3 of 5)*

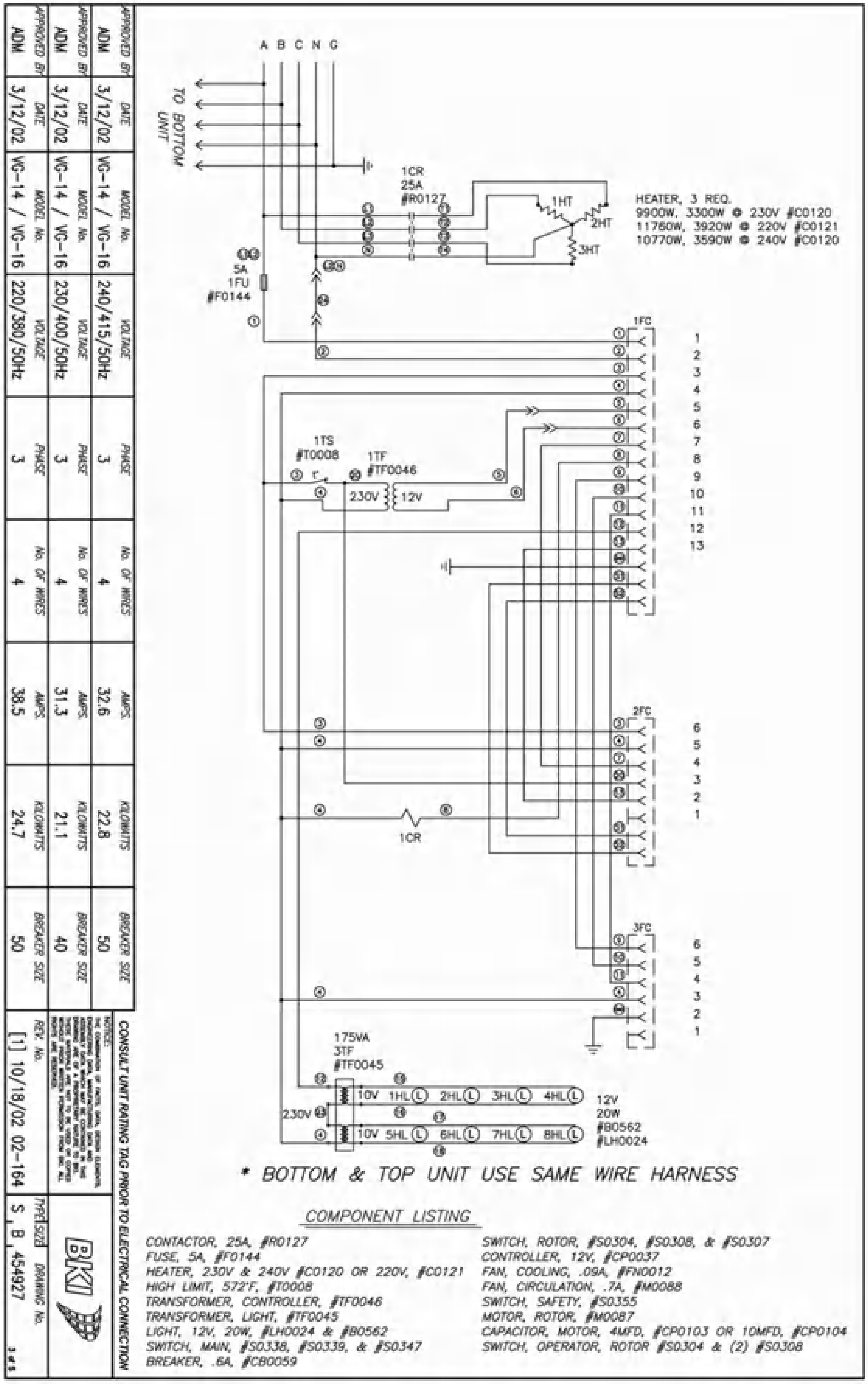


Figure 25. *240V/415V, 220V/380V, VG16 (sheet 4 of 5)*

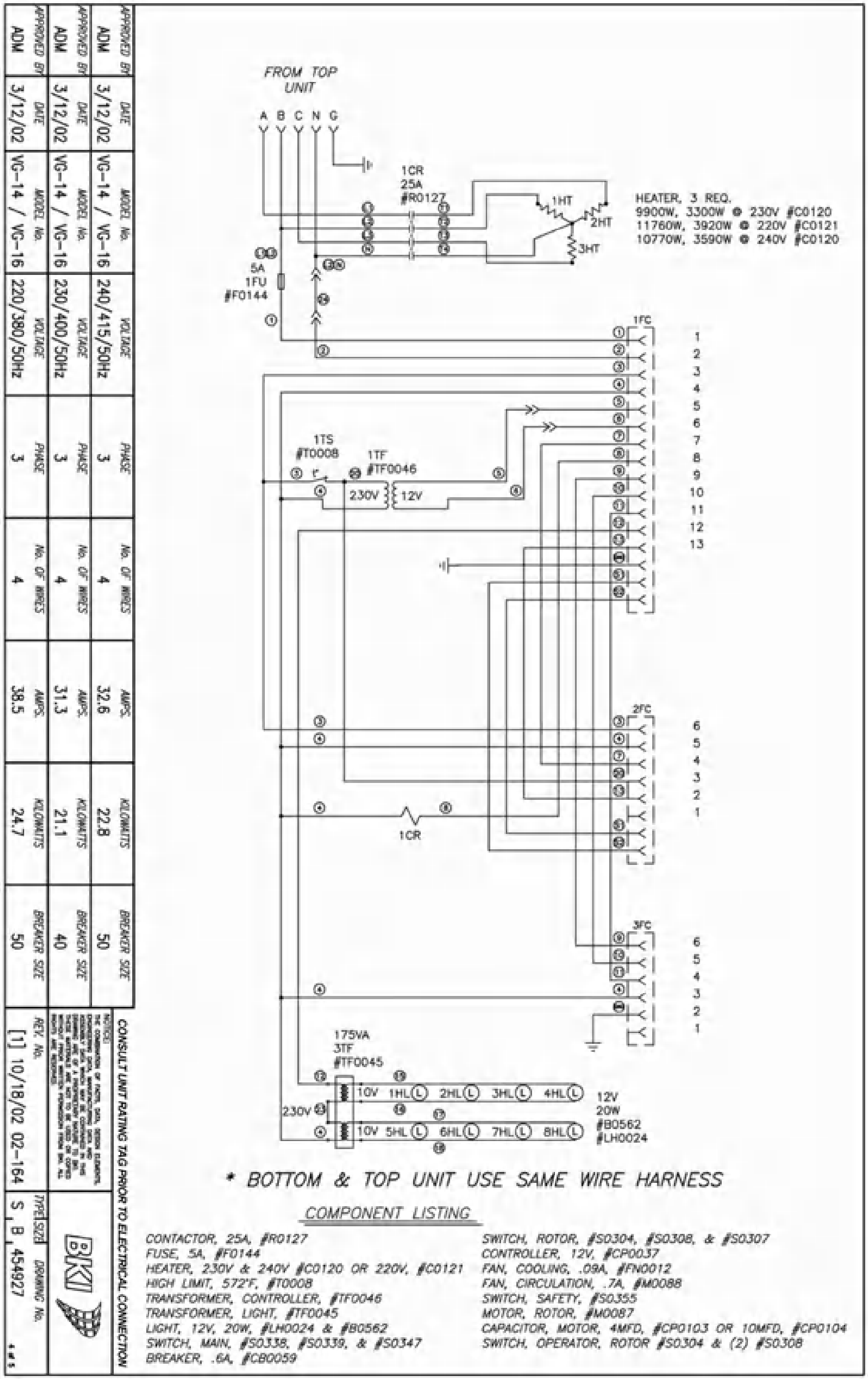
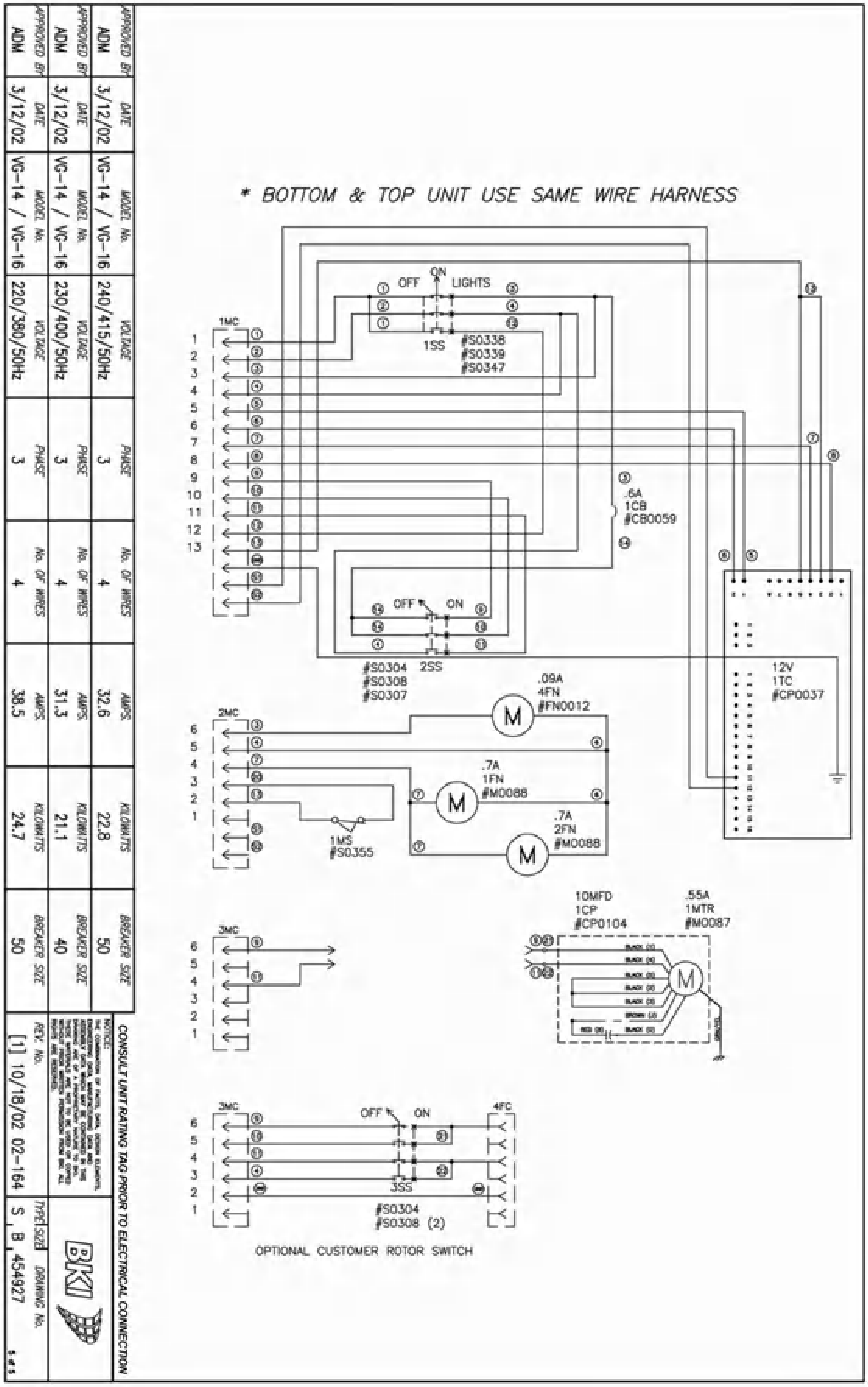


***Figure 25**. 240V/415V, 220V/380V, VG16 (sheet 5 of 5)*



Notes

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